

THE NATIONAL PROVISIONER

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EAGLE LEAVES S. & S.

A. M. Eagle has resigned his position with the Schwarzschild & Sulzberger Company, at Chicago, to take effect to-day.

NASHVILLE YARDS SOLD.

The Nashville Union Stock Yards have been sold out at chancery sale to the Hetterman-Embry-Cudahy interests of Louisville and Chicago. The sale figure for the yards proper was \$130,900. At the first sale, which was annulled, the whole property sold for less than \$50,000.

FORCED TO CLOSE UP.

A number of small concerns which have gone into the meat killing business in the vicinity of Kansas City have been ordered by the government inspectors to close their places. Their meat is not officially inspected, and there has been so much complaint about it that the Federal authorities have shut most of them up. Some are still running in defiance of the order, however, pending an appeal to the Secretary of Agriculture.

WHERE LIPTON'S MEN GO.

J. T. Dunne, formerly Board of Trade man and head salesman for the T. J. Lipton Company, is now on the staff of Morris & Co., in Chicago. E. C. Andrews, formerly manager of the jobbing department of the Thos. J. Lipton Company, has accepted a position as head salesman and general superintendent with the National Provision Co. Carl Schrempf, formerly insurance man for the Thos. J. Lipton Company, has gone to the Pittsburg Provision Company.

SALT WAR ON THE COAST.

The greatest fight in the history of the salt trade on the Pacific Coast is now at its height. Conflicting interests are warring for the control of the market. On one side is what is left of the old combination, the Federal Salt Company, now known as the Imperial Salt Company; on the other is the Amalgamated Salt Company, which includes in its membership the owners of many salt works around San Francisco Bay. The market price of salt has fallen so low by reason of the war that no more quotations are made in the open. A cargo of salt was brought from Mexico at a cost of \$9 a ton, and put out at \$1.50 a ton. It is reported that the Amalgamated Company has on hand something like 100,000 tons of salt, and the Imperial Company has remaining 30,000 tons.

IMPROVEMENTS AT WICHITA.

The Jacob Dold Packing Company will spend \$60,000 on improvements at the plant at Wichita, Kan., including a new refrigerating plant—a 250-ton refrigerating machine, a 600 h. p. steam condenser, a 280-ton ammonia condenser and other new machinery. The packing house section of Wichita is "on the boom" this year.

EVIDENCES OF MEAT GROWTH.

Iowa is getting some more packinghouse bees in its cap. The State is a great hog State. It is also an important beef feeding State, besides being a leading dairy section. Fort Dodge has caught the packing-house fever from Sioux City, Des Moines and other places. In later years Fort Dodge has attracted importance because of the large livestock interests which have grown up in the surrounding territory. The farmers thereabouts can supply a good-sized plant with stock and keep it going by using the output, thus saving the immense cost of shipments and counter shipments of stock and products. The matter is being mooted locally and it is attracting the attention of the local meat men, as well as of the surrounding people.

These awakenings in the prosperous centers of the west use the best indications that the live and the dead meat industry are moving forward, and that localities which have hitherto been unheard of have developed sufficient local strength to endeavor to take upon themselves the work of commercial extension in their own neighborhood.

PLANS OF THE INDEPENDENTS.

At a meeting at the close of the National Live Stock Convention at Portland, Ore., the Board of Directors of the new Independent Packing Company, which is the title of the enterprise the cattlemen will try to launch, elected B. F. Saunders, of Salt Lake City, to the presidency of the company, which had up to that time been left unfilled. Mr. Saunders is a well-known Utah stock raiser. The board of directors contains the names of cattlemen from nearly all the western states and territories.

The prospectus of the company has been issued and will be circulated broadcast. The capital stock is \$5,000,000, of which it is claimed \$200,000 has been subscribed. Subscriptions did not come in in expected volume at the Portland meeting, and a mail canvass is now in progress to raise the necessary funds. There is talk of locating the plant at half a dozen points. One report has it that the burned plant of the Jacob Dold Company at Kansas City will be purchased and rebuilt.

THE AGRARIANS ARE RESTING.

The Berlin Tageblatt assures us that for the time being the Bundesrath is not going to make any material changes in the meat import legislation. Forces are at work to formulate numerous amendments to be discussed when the proper time arrives.

DEATH OF AN ICE EXPERT.

James Howe, superintendent of Armour & Co.'s Pewaukee, Wis., ice plant, died last week after a brief illness of pneumonia. For more than a score of years he had been connected with the Armour Company. He went to Omaha some years ago and established the first refrigerating plant of the company. So well did he do his work that Superintendent Conway determined to keep him exclusively engaged in this branch of the business. As a consequence, Mr. Howe, whose brother, Robert Howe, was placed in charge of the Omaha plant, was sent about the west and north-west territory to establish and superintend the management and operation of many of the Armour ice plants. He was 60 years old and leaves a wife, who resides in Chicago.

PACKING CONSOLIDATION IN BOSTON.

The news comes from Boston that the J. P. Squire Co., the Boston Packing Co. and the North Packing and Provision Company have consolidated, and that Swift & Company control the merged interests. That is true. The two last properties have been Swift assets for some time, while the big packing company recently obtained control of the stock of the Squire corporation. At the price paid for the common stock of this interest the purchaser secured a splendid property at a low price.

Some of the minority stockholders in the Squire Company are fighting the transfer of control by asking the court to restrain the trusts of the Squire Company from voting the common stock represented by them as trustees. The voting took place in Jersey City last week. The occasion was the annual meeting of the company. The hearing on the order restraining the trustees from turning over the assets and property was postponed until this week. The final decision has not yet been made known. To date the Swifts are ahead of the equity process. The whole court proceedings are looked upon as a sort of effort to force the Swift interests to buy the remaining stock. It is not thought that the court will interfere in the matter, and that the control and possession will stand.

The Belt Line

99

Not the belt line which interested you as a shipper, but as a power user.

The "belt line" wastes more power in shafting than most tanners comprehend.

A hundred feet of shafting—a thousand feet of shafting—turn to operate a single machine. Each bearing on the way pilfers power—each belt loses power—the aggregate loss is great.

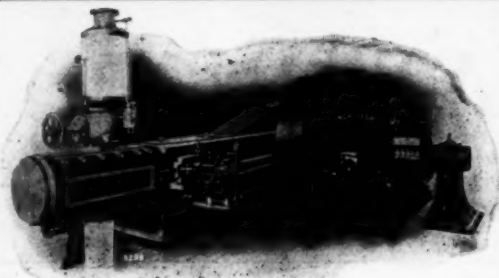
If one man dreams at his work, the minutes lost are not many. If every man dreams the aggregate loss makes a bad showing on the production record.

Users of Northern Motors are not subject to power pilfering. They apply their power where it is needed—and just when it is needed—conveniently irrespective of location.

Can you say as much for mechanical drive? Does it give you the power you deserve—an adequate return for the power generated in your engine room?

MOTOR BULLETIN NO. 2229.

Northern Electrical Mfg. Co., Engineers. Manufacturers Madison, Wis., U. S. A.



ALFSEE ENGINE—NORTHERN DYNAMO.

WHAT THREE SMART BEEF MEN SAY

Three very interesting men came into New York City from the West. They were "Tim" Burns, the hustling staff man of the Armour equipment in St. Louis; F. W. Robinson, head beef shipper of the Armour Packing Company in Kansas City, and L. R. Overly, the head cattle buyer of the same company at the same place. They are three as live ones as ever hit the trail, and they know their business, as becomes prominent men in their line. They are taking in the Eastern situation, as they have the livestock and meat situation in other parts of the country.

They have sized up things in the trade field covered by their departments, and focus the meat and live beef situation about as follows:

Cattle are generally thin in the country as a whole, and especially on the ranges. The beeves coming forward are generally unfinished or poorly finished. The disposition of feeders is to hasten their stock to the pens before a proper amount of feed has been put into them to round them out. They have been sent to market because it was too expensive to keep them and feed them at present prices for food stuffs.

Feed corn is 40c. per bushel. There is a lot of soft corn, too, which is dear for its kind. Hay is high, and all long feed is above the profit mark for putting it into commercial beef. The handlers of abattoir cattle are afraid of the situation. It must cost feeders \$9 per month to finish beef at the present

cost of feed stuffs. Even with a good conditioned feeder to start with, it takes three months to round out a steer. It takes longer to make the average ranger fit, with the thin condition on him as he came to the market. At three months' time it costs \$27 to finish a steer. The feeder buys him at, say, 3c. per pound, on the hoof. He freights the bullock to his pens and back again to market. Add the interest on money to this, and then tack on the \$27 per head in addition, and it can be seen that there isn't much margin at the present price of beef in the carcass. It is a hard proposition.

Hence cattle are being sent in unfinished because their owners cannot afford to keep them. The net result is a different grade of beef than that which was marketed two years and less ago. Good cattle are hard to get. They are very scarce, and those which come forward sell high for the price which their carcass will fetch. There is 60 per cent. less cottonseed meal and cake beef coming into the market or being fed than there was at this time last year. The meal is dear. It is valuable for fertilizer. Never in the history of the industry has so much short-fed beef been marketed on the hoof as this year.

The outlook is for higher cattle. The pointers are all that way. In fact, cattle are now in a rising market, and the indications are that before April good, fair beeves will be selling much above present prices and all stock will feel that rise.

FREE MEAT AND HIDE BILLS.

Besides its big packinghouse plans, the National Livestock Association has upon its hands some important measures in Congress which affect the livestock interests of this country. There is more than one free hide bill. There are two free livestock bills. The most dangerous of these is that of Representative Lilley, of Connecticut, which was introduced some days ago. It empowers the president to enter into negotiations with the governments of countries that export livestock with the view of arranging reciprocity treaties with them in favor of the livestock and dressed meat products of the United States.

Canada, Mexico and South America are the only countries that will be able to ship us cattle or meats. Mexican cattle are too

poor for meat, so their flesh would not sell here, except for canning. The cattle of South America are not well. They are also of poor grade. They do not sell in England, except where American meats cannot be had. The Canadian herds are scant. Freights will hurt the South American trade. The shipment of free hides is another matter. They come with less relative expense and at a greater comparative profit to the buyer and the shipper. The bills will be bitterly fought.

FOOT-AND-MOUTH DISEASE IN PRUSSIA

The German Minister of Agriculture publishes the fact that the foot and mouth disease which has ravaged the German cattle herds for upward of 10 years is practically extinct in Prussia.

A PACKER'S REMARKABLE STATEMENT.

A very large packer—from a business point of view—was asked this question the other day by a representative of The National Provisioner: If the beef eaters would guarantee you ¼c. per pound clear profit upon your carcass beef, would you be content to run your plant and clear all the other things off at absolute cost?

"Yes," he replied, "and make more money than I ought to have."

This view of the case is backed by John Cudahy, who says that there isn't more than 25c. per carcass profit in the slaughtering business, and it takes mighty close and careful management to make that. The one-quarter of a cent per pound profit would mean \$2 net on an 800-lb. carcass of beef. It would mean nearly \$14,000,000 annually on the beef killed at Chicago, Kansas City, St. Joseph, Omaha and St. Louis. It would mean nearly \$22,000,000 profit on the beef killed in the United States annually.

The five big packing companies would be content to net \$3,000,000 each annually on their kill of beef. Swift & Company, the biggest beef killers in the country, only netted \$2,500,000 last year on all of their business. This concern killed about 1,700,000 beeves during the year, and more of hogs and sheep, also quite a number of calves. So the packer who would be content with the 25c. per 100 lbs. profit was not far out of the way when he declared that would give him more money than he would be entitled to, if judged by the general experience of the business.

The public seems to have an idea that the abattoir business is a very profitable one from the carcass beef point of view. Look at these figures: At \$2 per carcass clear on beef the official kill at five centers alone would net the plants \$14,000,000 annually. The mite of 25c. per carcass clear on hog carcasses killed at the seventeen official centers would net \$9,000,000, and the same margin on the number of sheep killed there would net \$5,000,000. The total would thus be \$28,000,000 per annum. The unofficial kill by the same companies would bring it up to \$30,000,000 profit. One of the very biggest companies confesses to only \$2,500,000 per year profit. The others are that concern's competitors. There isn't a whole lot above a living in the business just now.

HEPBURN BILL SHOULD BE DEFEATED

The unjustifiable and unwarranted measure now generally known as the Hepburn bill, projected seemingly in the interest of the public health, pronounces a ban upon seasonable, palatable and wholesome food for which there is a growing demand and increasing favor by consumers. Without examining into the motive behind the bill, which was passed last week by the House of Representatives, and now awaits Senate action, an absence of criticism on the part of political papers making it appear as if it would provide the party in power an opportunity for creating lucrative offices, the most objectionable point is that while it safeguards no interests, it delegates extraordinary powers to one man. Its sweeping generalities are its most "deleterious" function. The more one examines the verbiage of the bill the more easy is it to anticipate the mischief, the wrong which it will work when applied or misapplied by zealous office-holders who may have political fences to mend. How easy it will be to misconstrue the act; how easy to assail the rights of a slaughterer and packer of meats.

The wording of the bill is vague, open to a variety of interpretations and contains terms which have as yet never been exhaustively and comprehensively defined by a court of last resort. What is deleterious? Who is to be the final authority in defining this question? What redress has a manufacturer after his goods have been seized, his reputation blasted, and his business impaired by loss of trade? The measure in its present form is iniquitous and unnecessary.

Perhaps the bill's backers believe the public should have nothing to say regarding what it would eat and drink, and that life unless taken according to the formulary of the chief chemist of the Department of Agriculture, U. S. A., is but a delusion and a snare. If the public mind, instead of being poisoned, could be educated to the point of understanding that perishable foods are kept from deteriorating by being treated with antiseptics and the eating of such meat foods tends to prolong life, as is evinced by our records and the mortality rate, then the only pretext for the enactment of such a measure as the Hepburn bill would disappear. The use of antiseptics in the art of preserving meats has been a helpful handmaiden to the age of progress. Continued investigation into the properties and characteristics of preservatives conducted by honest, unbiased observers has brought to light many interesting

facts, of which legislators are apparently not cognizant.

Dr. Macalister and Dr. Bradshaw have shown by experiment, as reported in the "Lancet" of March 14, 1903, that salicylic acid in saturated aqueous solutions hinders peptic digestion no more than does a small amount of table salt. In an article contributed to the "New York and Philadelphia Medical Journal," issue of January 23, 1904, R. G. Eccles, M. D., Fellow of the American Association for the Advancement of Science, Member of the American Chemical Society, etc., in speaking of preservatives, says: "Not a jot of scientific evidence has been forthcoming to sustain the denunciations, and the result of this crusade of defamation has been the hindrance of progress."

On this subject as on all others not determined by exact science divergent views exist, but who is there who can with our limited knowledge of physiological chemistry set himself up as a final authority? Where are the unerring data, the incontrovertible facts, where the scientific evidence which would lead to the conclusion that the use of antiseptics in preserving meats is harmful to digestion? As there are no comparative statistics at hand, of what practical value is one test or two, or for that matter a dozen?

Within the last twenty years great progress has been made in the commercial handling of meats. The era of progress embraces three phases of science as applied to practice. Each phase or stage of advance had its battles to fight against ultra conservatism, prejudice and tinkers. Refrigeration has now been universally adopted and approved. Sterilization has emerged from the experiment station, and is safe within the fold of accepted doctrine. Preservation, by the use of antiseptics, is in its swaddling clothes, and is having the Spartan test of fitness applied to it. It will survive in spite of legislation and restriction. And why? Because the preservation of foods by the employment of antiseptics is the only natural, rational course indicated at this point of scientific knowledge.

The question of the use or disuse of antiseptics in the preservation of meats should rest with the people who, after a fair trial, are in favor of a continuance. A theory unindorsed by popular experience should not be given illimitable sway to work irreparable harm to a needed industry approved by the people.

as well as the consumers of the same, that what would be "pure" and wholesome in one district, might be far from it in another. In the same way tastes of different sections of the country differ, and a food product which may appeal to the people of one section may on account of its personal appearance or for other reasons be looked upon with disfavor by residents of another section.

The law as it now stands considers the addition of over 1 per cent. of stearine to lard an adulteration. There are climatic conditions under which lard containing as high as 6 to 8 per cent. of stearine is preferable to pure hog fat, both as respects keeping qualities and appearance.

The promulgation of these official standards points directly to another possible point for criticism in the bill. As the law reads, the director of the Bureau of Chemistry and Foods shall make, under rules and regulation to be prescribed by the Secretary of Agriculture, examinations of foods and drugs offered for sale in original unbroken packages in the District of Columbia, in any territory, and any State other than that in which they shall have been respectively manufactured and produced, or from any foreign country, or intended for shipment to any foreign country which may be collected from time to time in various parts of the country. If it shall appear from any such examination that any of the provisions of the act have been violated, the Secretary of Agriculture shall at once certify the facts to the proper United States District Attorney, with a copy of the results of analysis, duly authenticated by the analyst under oath.

The burden of proof as to the purity of the products will rest upon the producer. No way of showing imperfect tests, false analyses, want of professional skill, improper motives or even honest mistakes, is allowed for in the framing of this bill. The certificate of the Secretary of Agriculture as to what the official chemist has done is considered sufficient. Any one who has watched the workings of the German food laws knows to what extent this power has been abused by the agrarian element of that country. The certificate of any chemist will always contain a great deal of the personal equation. In fact, will be more a certificate as to opinion than as to fact, and how opinions may vary among acknowledged experts is a matter of public knowledge. The fact that Liebreich, though himself a member of the German Food Commission, claims that borax is not injurious, is a splendid illustration of this fact. Recently it has also been shown by English scientists that cereal foods, which are popularly supposed to be more wholesome than meat, are really indigestible.

No committee of experts such as the Official Association of Agricultural Chemists should presume to fix standards of wholesomeness and purity. This is a matter that public opinion will slowly and surely regulate. Give the public the information it demands as regards the composition of its food products, and it will decide for itself whether or not they are fit to be consumed.

MAX. D. SLIMMER, Ph.D.
University of Berlin.

OPINION OF AN EXPERT

(Written for The National Provisioner.)

As an act of the broad and general nature of the Hepburn Pure Food Bill lays itself open to severe stricture, the writer assumes that a criticism of its most offensive points will be welcomed by the law makers.

Though the law provides for the control of food products and drugs, the framers have seemingly overlooked a splendid opportunity of introducing a more thorough control over the sale of the many nostrums and patent medicines offered for sale in this country. As long as the different States have effective

food laws, it would most certainly seem that instead of striving for uniformity in these laws, a fact which is not conducive to the public weal, the framers might have attacked this growing evil of our country.

Uniformity in food laws in the sense of definitions of purity and standards such as the Secretary of Agriculture promulgated, is, to say the least, illogical. Without entering into an extended discussion of this matter, it is evident that climatic and other conditions can so affect both foods and drugs,

TEXT OF THE PURE FOOD BILL.

Following is the full text of the Pure Food bill as passed by the House of Representatives last week, with some slight amendments not affecting the purposes of the bill:

A Bill for preventing the adulteration or misbranding of foods and drugs and for regulating traffic therein, and for other purposes.

Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled, That for the purpose of protecting the commerce in food products and drugs between the several States and in the District of Columbia and the Territories of the United States and with foreign countries the Secretary of Agriculture shall organize the Bureau of Chemistry of the Department of Agriculture into a Bureau of Chemistry and Foods, which shall have the direction of the chemical work of the present Bureau of Chemistry and of the chemical work of the other executive departments whose respective heads may apply to the Secretary of Agriculture for such collaboration, and which shall also be charged with the inspection of food and drug products, as hereinafter provided in this Act. The Secretary of Agriculture shall make necessary rules and regulations for carrying out the provisions of this Act, under which the Director of the Bureau of Chemistry and Foods shall procure from time to time, or cause to be procured, and analyze, or cause to be analyzed or examined, chemically, microscopically, or otherwise, samples of foods and drugs offered for sale in original unbroken packages in the District of Columbia, in any Territory, or in any State other than that in which they shall have been respectively manufactured or produced, or from a foreign country, or intended for export to a foreign country. The Secretary of Agriculture is hereby authorized to employ such chemists, inspectors, clerks, laborers, and other employees as may be necessary to carry out the provisions of this Act and to make such publication of the results of the examinations and analyses as he deem proper.

Adulterations Prohibited.

Sec. 2. That the introduction into any State or Territory or the District of Columbia from any other State or Territory or the District of Columbia, or from any foreign country, or shipment to any foreign country of any article of food or drugs which is adulterated or misbranded, within the meaning of this Act, is hereby prohibited; and any person who shall ship or deliver for shipment from any State or Territory or the District of Columbia to any other State or Territory or the District of Columbia, or to a foreign country, or who shall receive in any State or Territory or the District of Columbia from any other State or Territory or the District of Columbia, or foreign country, or who, having received, shall deliver, in original unbroken packages, for pay or otherwise, or offer to deliver to any other person, any such article so adulterated or misbranded within the meaning of this Act, or any person who shall sell or offer for sale in the District of Columbia or the Territories of the United States such adulterated, mixed, misbranded, or imitated foods, or drugs, or export or offer to export the same to any foreign country, shall be guilty of a misdemeanor, and for such offense be fined not exceeding two hundred dollars

for the first offense and for each subsequent offense not exceeding three hundred dollars or be imprisoned not exceeding one year, or both, in the discretion of the court: Provided, nevertheless, That no article shall be deemed misbranded or adulterated within the provisions of this Act when intended for export to any foreign country and prepared or packed according to the specifications or directions of the foreign purchaser when no substance is used in the preparation or packing thereof in conflict with the laws of the foreign country to which said article is intended to be shipped; but if said article shall be in fact sold or offered for sale for domestic use or consumption, then this proviso shall not exempt said article from the operation of all the other provisions of this Act.

Sec. 3. That the Director of the Bureau of Chemistry and Foods shall make, or cause to be made, under rules and regulations to be prescribed by the Secretary of Agriculture, examinations of specimens of foods and drugs offered for sale in original unbroken packages in the District of Columbia, in any Territory or in any State other than that in which they shall have been respectively manufactured or produced, or from any foreign country, or intended for shipment to any foreign country, which may be collected from time to time in various parts of the country. If it shall appear from any such examination that any of the provisions of this Act have been violated, the Secretary of Agriculture shall at once certify the facts to the proper United States district attorney, with a copy of the results of the analysis, duly authenticated by the analyst under oath.

Sec. 4. That it shall be the duty of every district attorney to whom the Secretary of Agriculture shall report any violation of this Act to cause proceedings to be commenced and prosecuted without delay for the fines and penalties in such case provided.

Definitions.

Sec. 5. That the term "drug," as used in this Act, shall include all medicines and preparations recognized in the United States Pharmacopoeia for internal or external use. The term "food," as used herein, shall include all articles used for food, drink, confectionery, or condiment by man or domestic animals, whether simple, mixed, or compound. The term "misbranded," as used herein, shall apply to all drugs, or articles of food, or articles which enter into the composition of food, the package or label of which shall bear any statement regarding the ingredients or substances contained in such article, which statement shall be false or misleading in any particular, and to any food or drug product which is falsely branded as to the State, Territory, or country in which it is manufactured or produced.

Sec. 6. That for the purposes of this Act an article shall be deemed to be adulterated:

In case of drugs:

First. If, when a drug is sold under or by a name recognized in the United States Pharmacopoeia, it differs from the standard of strength, quality or purity, as determined by test laid down in the United States Pharmacopoeia official at the time of the investigation.

Second. If its strength or purity fall below the professed standard under which it is sold.

Third. If it be an imitation of or offered for sale under the name of another article.

In the case of confectionery:

If it contain terra alba, barytes, talc, chrome yellow, or other mineral substances or poisonous colors or flavors, or other ingredients deleterious or detrimental to health.

Adulterations of Food.

In the case of food:

First. If any substance or substances has or have been mixed and packed with it so as to reduce or lower so as to thereby injuriously affect its quality or strength.

Second. If any substances or substances has or have been substituted wholly or in part for the article.

Third. If any valuable constituent of the article has been wholly or in part abstracted.

Fourth. If it be an imitation of or offered for sale under the distinctive name of another article.

Fifth. If it be mixed, colored, powdered, or stained in a manner whereby damage or inferiority is concealed.

Sixth. If it contain any added poisonous ingredient which may render such article injurious to health.

Seventh. If it be labeled or branded so as to deceive or mislead the purchaser, or purport to be a foreign product when not so.

Eighth. If it consists in whole or in part of a filthy, decomposed, or putrid animal or vegetable substance, or any portion of an animal unfit for food, whether manufactured or not, or if it is the product of a diseased animal, or one that has died otherwise than by slaughter.

Provided, That an article of food which does not contain any added poisonous or deleterious ingredients shall not be deemed to be adulterated in the following cases:

When Not Deemed Adulterated.

First. In the case of mixtures or compounds which may be now or from time to time hereafter known as articles of food, under their own distinctive names, and not included in definition fourth of this section.

Second. In the case of articles labeled, branded, or tagged so as to plainly indicate that they are mixtures, compounds, combinations, imitations, or blends: Provided, That the same shall be labeled, branded, or tagged so as to show the character and constituents thereof.

And provided further, That nothing in this Act shall be construed as requiring or compelling proprietors or manufacturers of proprietary foods which contain no unwholesome ingredient to disclose their trade formulas, except in so far as the provisions of this Act may require to secure freedom from adulteration or imitation.

Provided further, That no dealer shall be convicted under the provisions of this Act when he is able to prove a written guaranty of purity, in a form approved by the Secretary of Agriculture as published in his rules and regulations, signed by the manufacturer or the party or parties from whom he purchased said articles.

Provided also, That said guarantor or guarantors reside within the jurisdiction of the United States. Said guaranty shall contain the full name and address of the party or parties making the sale to the dealer, and said party or parties shall be amenable to the prosecutions, fines, and other penalties

which would attach in due course to the dealer under the provisions of this Act.

Provided, That when in the preparation of food products for shipment they are preserved by an external application applied in such manner that the preservative is necessarily removed mechanically or by maceration in water or otherwise, the provisions of this Act shall be construed as applying only when said products are ready for consumption.

Sec. 7. That it shall be the duty of the Secretary of Agriculture to fix standards of food products when advisable for the guidance of the officials charged with the administration of food laws and for the information of the courts, and to determine the wholesomeness or unwholesomeness of preservatives and other substances which are or may be added to foods, and to aid him in reaching just decisions in such matters he is authorized to call upon the committee on food standards of the Association of Official Agricultural Chemists, and such other experts as he may deem necessary.

Obligations of Manufacturers.

Sec. 8. That every person who manufactures or produces for shipment and delivers for transportation within the District of Columbia or any Territory, or who manufactures or produces for shipment or delivers for transportation from any State, Territory, or the District of Columbia, to any other State, Territory, or the District of Columbia, or to any foreign country, any drug or article of food, and every person who exposes for sale or delivers to a purchaser in the District of Columbia, or any Territory and drug or article of food manufactured or produced within said District of Columbia or any Territory, or who exposes for sale or delivers for shipment any drug or article of food received from a State, Territory, or the District of Columbia other than the State, Territory, or the District of Columbia in which he exposes for sale or delivers such drug or article of food, or from any foreign country shall furnish within business hours and upon tender and full payment of the selling price a sample of such drugs or article of food to any person duly authorized by the Secretary of Agriculture to receive the same, and who shall apply to such manufacturer, producer, or vendor, or person delivering to a purchaser, such drug or article of food for such sample for such use in sufficient quantity for the analysis of any such article or articles in his possession.

Sec. 9. That any manufacturer, producer, or dealer who refuses to comply, upon demand, with the requirements of section eight of this Act shall be guilty of a misdemeanor, and upon conviction shall be fined not exceeding one hundred dollars or imprisonment not exceeding one hundred days, or both. And any person found guilty of manufacturing or offering for sale, or selling, an adulterated, impure, or misbranded article of food or drug in violation of the provisions of this Act shall be adjudged to pay, in addition to the penalties hereinbefore provided for, all the necessary costs and expenses incurred in inspecting and analyzing such adulterated articles which said person may have been found guilty of manufacturing, selling or offering for sale.

Sec. 10. That this Act shall not be construed to interfere with commerce wholly internal in any State, nor with the exercise of their police powers by the several States; but foods and drugs fully complying with all the

provisions of this Act shall not be interfered with by the authorities of the several States when transported from one State to another so long as they remain in original unbroken packages, except as may be otherwise provided by statutes of the United States.

How Suit May Be Brought.

Sec. 11. That any article of food or drug that is adulterated or misbranded within the meaning of this Act, and is transported or being transported from one State to another for sale, or if it be sold or offered for sale in the District of Columbia and the Territories of the United States, or if it be imported from a foreign country for sale, or if intended for export to a foreign country, shall be liable to be proceeded against in any district court of the United States, within the district where the same is found and seized for confiscation, by a process of libel for condemnation. And if such article is condemned as being adulterated or misbranded within the meaning of this Act, the same shall be disposed of as the said court may direct, and the proceeds thereof, if sold, less the legal costs and charges, shall be paid into the Treasury of the United States, but such goods shall not be sold in any State contrary to the laws of that State. The proceedings of such libel cases shall conform as near as may be to proceedings in admiralty, except that either party may demand trial by jury of any issue of fact joined in such case; and all such proceedings shall be at the suit of and in the name of the United States.

Sec. 12. That the Secretary of Agriculture is authorized to investigate the character and extent of the adulteration of foods, drugs, and liquors and whenever he has reason to believe that articles are being imported from foreign countries which by reason of such adulteration are dangerous to the health of the people of the United States, or of kinds which are forbidden entry into or forbidden to be sold or restricted in sale in the countries in which they are made or from which they are exported, or which shall be falsely labeled in any respect either by the omission of the name of any added ingredient or otherwise or in regard to the place of manufacture or the contents of the package, shall make a request upon the Secretary of the Treasury for samples from original packages of such articles for inspection and analysis; and the Secretary of the Treasury is hereby authorized to open such original packages and deliver specimens to the Secretary of Agriculture for the purpose mentioned, giving due notice to the owner or consignee of such articles, who may be present and have the right to introduce testimony; and the Secretary of the Treasury shall refuse delivery to the consignee of any of such goods which the Secretary of Agriculture reports to him have been inspected and analyzed and found to be dangerous to health, or of kinds which are forbidden entry into or forbidden to be sold or restricted in sale in the countries in which they are made or from which they are exported, or which shall be falsely labeled in any respect either by the omission of the name of any added ingredient or otherwise, or in regard to the place of manufacture or the contents of the package.

Sec. 13. This Act shall be in force and effect from and after the first day of September, 1904.

CURRENT COMMENT.

A correspondent has written us to define deleterious. It is up to Dr. Wiley.

If common salt (chloride of sodium) is not deleterious, then this whole pure food agitation is a farce.

It is understood that a rider is to be appended to the Hepburn bill when it gets before the Senate to the effect that all meats confiscated under the law are to be distributed to the widows and orphans of soldiers and sailors.

Our present position of commercial world supremacy has been gained because of our skill, ingenuity and brawn. Reprehensible food laws will set us back to a position of secondary importance.

The meat trade should not object to the decree which will make the maintenance of a large staff of office-holders a necessary institution. It costs money to conduct borax tests, and the meat trade must pay the freight.

Will iodine lower the standard of water? And would meats cooked in water treated by iodine be deleterious?

Inasmuch as the interests which will be the most affected by the enactment of the Hepburn bill are now confronted by new conditions, light is earnestly desired and should be furnished liberally.

GOVERNMENT MIXED ON OLEOMARGARINE.

It seems that the government is in a dubious position in regard to the collection of taxes on oleomargarine. While it is fighting W. J. Moxley in the Chicago courts for the collection of \$35,000 alleged taxes due on alleged unlawfully colored oleomargarine, the Supreme Court of the United States is considering an appeal case which it has recently heard.

This case involves the constitutionality of the whole oleomargarine tax act under which the government is trying to collect its tax from Mr. Moxley in Chicago. If the Supreme Court of the nation invalidates the government bill passed by Congress and known as the oleomargarine tariff act of May, 1902, the whole measure and its anti-color provisions fall, and Mr. Moxley or any one else will not owe the government any tax on the product. Suits may be instituted for a return of the illegal collections made on account of this peculiar measure, which seems to have been conceived in iniquity and passed upon a misapprehension or willful ignorance of facts and conditions.

It would seem that Uncle Sam could wait until his own high court can determine whether the Grout bill has constitutional validity in it, and many big lawyers think that it has. If the Supreme Court decides that the anti-oleomargarine law is valid, then the whole procedure against Moxley simplifies itself and the constitutional objection to the statute's provisions falls to the ground. The whole trade and its allied industries await the handing down of the decision in the cases recently heard at Washington.

CALF SKINS AND VEAL IN TRADE

BY COL. JOHN F. HOBBS.

Veal on every bill of fare and calfskin on every gentleman's shoe indicate the fact of the fearful slaughter of calves for the commercial requirements of this country. And not of this country alone, but of the whole world, for what is true of this country is also true of every other country where shoes are worn and veal is eaten. The genius who invented the splitting machine, which was intended to trim the hide of a young steer or that of a heifer into several thinner slats or layers which might be compressed and passed for calfskins, had his eye more on the commercial profit in the transaction than he did upon the longevity of the infant bovine. In his manufacture of converted calfskins from beef hides he might have visibly stopped the fearful calf slaughter of the world of trade had he been able to dupe the skin merchant as easily as he could the layman who wears the vamped fabric. But he could not. There still remained the growing demand for "box calf" and all the other glazed and factory finishes of leather which the particular wearer demanded for his footgear. The splits have found their way into the shoddy shoe and leather goods trade, thus releasing therefrom the calfskins therein consumed.

The Increasing Demand.

The population of the world has been steadily increasing in those countries which encase their feet in shoes. Even the wooden shoe of Scandinavia, Holland, Germany and other parts of Europe has given way more and more to the invasion of the footgear made from the skins of animals, which are more comfortable and possibly cheaper, if not more lasting.

The hide splitting machine was based upon a commercial necessity, a necessity created by the greater relative demand for calfskins. The population of the shoe-wearing world was and is rapidly increasing, while the population of the bovine herds is relatively decreasing.

Fewer Calves.

There are fewer cattlemen in Europe today, in proportion to population, than at other periods in its history, and comparatively fewer than at any period in the last half century. While Europe has more population and fewer calves, its people have yielded none of its liking or demand for footgear of the calfskin variety. Though the cattle industry of South America and of Australia made considerable headway in late years, the latter country has received a setback in this respect during the past five years. The greatest increase in the cattle and, hence, in the calf statistics of the world, has taken place in the United States, but population has also made the greatest increase here, and the demand for calfskins and veal has enormously increased. The result has been that the calf slaughter has lost none of its fatal force, and the call for this class of material for the tannery by the trade has so grown in volume and persistency as to imperil the state of our herds. This decimating process has been aggravated and nudged on by the growing demand for beef, which takes off the cows in larger numbers than should be if both the

normal number of calves and cattle are to be reproduced for the trade requirements for veal, calfskins and beef.

Fact Not Known.

The official statistics of this country give no idea, nor even a hint, as to the number of calves which are slaughtered here for both leather and meat. It is difficult to say which is the greater incentive to the slaughter of the calf family—the leather trade demand for tanned skins or the trade demand for veal. The young and tender viand has its votaries and its place in our food economy; so has the comfortable upper of the dress shoe to the wearer of such finished stock.

Fearful Calf Slaughter.

The government statistics of this country are the most complete of those of any other in this respect. Still the official data say that only about 600,000 calves are killed each year in the United States. If that were only true, we would soon have more calves and, therefore, more cows and bigger beef herds in the course of a very few years. But such is not the case. It is true that no more calves are killed at the official abattoirs than are given in the official statistics, which are accurate for the slaughter covered by them.

The city of New York kills about 300,000 calves annually. Very few of these are government inspected, because they neither go into interstate nor international commerce. We export very little veal, and hence it is not necessary to have more inspected than that which goes into interstate commerce. Outside of Chicago, Buffalo and Kansas City—with the exception of New York and Jersey City—comparatively few calves are slain at centres. Veal is a tender substance and is adversely affected by too much cold or too much age. It is, in this country, sold as a local product.

Millions of Mothers.

There are about 23,000,000 cows in this country of calf-bearing age. There are something like 16,000,000 calves dropped annually. Some of them are twins. It is estimated that about 5,500,000 of these are slaughtered every year. A larger percent were killed during the last two years because the cattle herds have retrograded by over-slaughter, due to the heavy meat demand. The above figures may prove to be somewhat startling in the face of the available official data upon the subject, but the statement is not very wide of the mark. It must be remembered that calves are more generally slaughtered locally by farmers and by most of the 60,000 butchers in this country. Then, again, there are more than 1,000 unofficial small stock abattoirs, or shambles, which engage in the production of this kind of meat.

Getting at the Basis.

"Every live calf has a calfskin and every cow wears a cow skin," the writer said to Senator Dolliver, when addressing the Senate Committee on Agriculture and Forestry in Washington in opposition to the Grout Anti-Oleomargarine bill. The amount of veal consumed is another way of stating the number

of calfskins that are pulled in this country annually. While about 300,000 calves are killed in New York City alone, that does not mean that the population of the big metropolis eats no more veal than is furnished by its own abattoirs. The amount sent into that market from New Jersey and the rural countries, as well as from Chicago and other slaughter centres, amounts to fully 250,000 carcasses more.

Eats Up the Official Slaughter.

It thus seems that New York City alone kills and takes within 50,000 of the total number of calves which the official statistics say are killed in the United States. New York City has no more of the veal habit than has any other city of this country. It may, therefore, be reasonably assumed that any other municipal population eats or dispenses as much veal in proportion as does the nation's metropolis. This being true, Chicago would require 250,000 and Philadelphia 175,000 veals per year, while the big cities of Baltimore, Boston, Buffalo, St. Louis, Cincinnati, Washington, New Orleans, San Francisco, Milwaukee, St. Paul and Minneapolis and a score of large cities of less population will consume veal in like proportion. All of these cities have their numerous small stock abattoirs, which are not on the official list of Uncle Sam, and are taken no notice of by the statistician of the Bureau of Animal Industry of the United States Department of Agriculture when gathering the data for its annual summary of the slaughter statistics of this country.

No Method for Facts.

The government has no method for compiling their existence. The municipal population of the United States is about 35,000,000. Upon that basis about one-tenth of it lives in the metropolitan area of the Greater New York City territory. This area's people use nearly 500,000 calves. That would indicate a calf slaughter of approximately 5,000,000 in the whole country. All of the available data which is in any way corroborative tends to confirm this view of the matter. It must not be forgotten that the city folk are not the only consumers of veal, any more than that the abattoirs of incorporated places kill all of the veal which goes into the channels of trade. The farmers are very large consumers of calf meat, and they kill a considerable percentage of the veal carcasses which go into the metropolitan trade.

The Farmer Eats Veal.

If the farmers eat 20 per cent. as much veal per capita as is eaten by the city folk they would consume 1,500,000 calf carcasses per annum in their homes. This would run up a total veal consumption of 6,000,000 carcasses and, of course, a slaughter of that many calves in this country yearly. This looks to be an amazing proportion and augurs badly for the future beef supply, but it is not very far out of the way when one begins to verify the situation through the meat markets and the operations of the calfskin merchants and the tanneries.

Big Calfskin Business.

There is, in this country, a \$30,000,000 corporation whose sole business is to deal in calfskins and to produce upper leather. It is popularly known as the Calfskin Trust, and,

with the exception of about 500,000 imported skins, its entire transactions must be in American pulled skins. Its operations here are ranged from the Lakes to the Gulf of Mexico and as far west as the Rockies. The skins, which its agents gather in from the farmers North, East, South and West, shows that an enormous number of calves are being killed in the rural districts, especially in those sections where the dairy interests predominate, as the calf becomes a costly adjunct where the milk of the cow is depended upon for the income and where the production of butter and cheese is the chief aim. There is also at Hyde Park, Vermont, a notable calfskin establishment, which alone handles about 1,000,000 skins of this class, and which has the record of supplying 85,000 five to seven-pound skins on forty-eight hours' notice. Carroll S. Page is said to have on hand, at one time, as many as 600,000 calfskins of all sizes and weights. The extreme dried weight of a skin may be put at 12½ pounds and that of green salted skins at 25 pounds. The government has fixed these as the limits of weights in the export lists.

The big calfskin corporation cited above has to make its heavy running expenses as well as \$2,100,000 clear for its annual seven per cent. dividend out of the calfskin business alone. When the value of the individual calfskin is taken into account it can be surmised that this big company has to deal in millions of skins to enable it to accomplish its purpose of successful business. There are nearly 3,000 hide and skin dealers and mutual trading associations in this country whose transactions are largely made up of the recurring calfskin item.

Further Verification.

The shoe trade furnishes another verification of the enormous calfskin business done in this country, and, hence, of the skins annually pulled. Our total imports of calfskins do not exceed 500,000 in number. There are made in the United States yearly more than 100,000,000 pairs of calfskin shoes. It is difficult to say how many of these are of splits, but after making a liberal allowance on this score, as well as for other impositions in this line, there remains a very large volume of pure calfskin shoe business which creates the growing demand for both American and foreign leather of this class. This does not take into account the percentage of calfskins which go into the bookbinding, furniture and the leather goods trade, and a considerable amount of it goes there.

The industries referred to and the amount of business done by them would indicate that the extent of the calf slaughter herein estimated is not over stated, though the exact figures cannot be absolutely verified. The tanners do not care to disclose the actual extent of their business and the government has no census or system by which the public and private slaughter of calves is reported or even surmised. It would be difficult to collect and to compile authentic figures upon this and allied matters except at great cost and labor.

The effort to produce an imitation calfskin does not succeed because of the fact that the youth of the material from which the real upper leather is made gives to it that life, resiliency and polish which cannot be imparted by the hide or skin of any other animal or by the older animal of the bovine species. The particular wearer and the maker of the

true patent or glazed leathers find that no other skin so perfectly takes his process; also that the trade will not market the spurious product, because it will not be accepted by the consumer, who is, after all, the final arbiter in the solution of the buying and selling proposition.

The Veal Taste.

While the calfskin shoe has claimed the foot and shows no disposition to release its traditional claim thereto, the veal taste is becoming more and more fixed in our dietary economy and shows no signs of unpopularity. The culinary art has devised so many variations of the veal item on the menu that the symptoms of nausea are never aroused. Veal is as fixed an item upon the American bill of fare as is steak or any of the other courses of the dinner or breakfast.

This fact helps the footwear fact to more and more menace the lives and longevity of the baby bovine, while at the same time threatening the very existence of our cattle herds, which are now much less than when the livestock census of 1900 was taken. According to the government's census of 1900 we had 61,000,000 head of cattle. We have fully 10,000,000 less now. This reduction has been brought about by the over-destruction of the calves, heifers and cows which helped to make up the excessive percentage of cattle which our people have killed during the last two years in proportion to the number bred and left for the purpose of reproduction.

Difficult Problem.

Just how the matter is to be adjusted is not yet known. The goat has been suggested, but as this animal's meat partakes more of the nature of mutton than of beef or veal, it can affect mutton only. The goat skin has already failed to displace the calfskin in its field, though the Angora pelt has set up a lively competition with sheep pelts as well as cut out a line of its own in the leather goods trade. The Belgian hare has been suggested as another substitute to relieve the pressure. The American taste has not held strongly to game. Whether it is plain rabbit or hare seems to make but little difference. The diner of this country has, for generations, persistently tabooed the rodent as a serious or permanent item for his table. He has taken kindly to all meats of a domestic nature, the beef

and his baby, the sheep and his, the swine and the pig, the birds of the fowl yard and, in certain places under straightened circumstances, horse flesh, but he has never taken to anything wild except on state occasions or as an occasional thing for a change. Then he is willing to pay the fancy price for the occasion and let the matter drop.

Domesticated Meat Taste.

The general consumptive taste of the civilized human turns to domesticated flavors; that of the wild man to the gamey flavors of the wild flesh of the forest. He likes to pull, and yank and tear at the toughest flesh and sinews of the active-natured athletic thing as do wild animals. The cultured, civilized human with his sensitive olfactory sense and bad teeth prefers to munch and to masticate the tenderer, milder flavored flesh of the docile bird or beast of the fowl or barn yard. Otherwise the Belgian hare, the jack rabbit or any other edible "critter," as the farmer puts it, would be available and welcome to relieve the merciless hunt for veal and the life of the calf that should live.

The Four-Legged Fad.

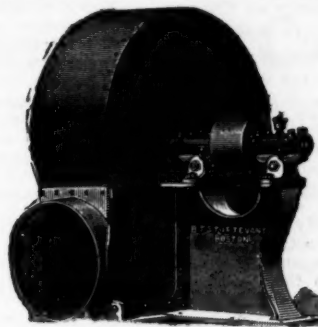
The Belgian hare came as a fad. His career already lacks custom and appreciation by the eating public. Even with the lowering of the price of such meat, the stuff does not gain in popular esteem or demand.

If our people could be weaned from their overfondness for butter and cheese, there would be less disposition on the part of the country people to destroy the calves, so as to remove them as consumers of the lacteal fluid.

One looks with concern at the end of another decade, when the population has passed the 90,000,000 mark and the supply of calves and hence of calfskins is no greater than now; even less at the present rate of slaughter. We will be in a worse relative position when the census taker finds our population to be 100,000,000 and our calf herd still the same as it now is, for unless the present rate of slaughter falls off it will be impossible to increase the calf family. The demand for beef will keep taking off the grown animals; the more so if our taste continues to drift from the four and five-year-old beast back to the one to two-year-old steer. The tendency is that way, as is shown by the increased demand for the light and handy animal. The popularity of the calfskin and of veal meat in the American domestic economy does not augur well for the calf industry.

Sturtevant Exhausters

Reduce the Cost of Conveying Light Materials



The shells are of steel plate of such thickness as to withstand the abrading action of the material. A cast-iron support attached to the side of the shell carries the continuous oiling boxes with the shaft and pulley, and sustains the entire strain. The fan wheel is overhung upon the end of the shaft, thus leaving the inlet entirely unobstructed, for the free passage of the material to be handled. They are suitable for conveying chips, shavings, sawdust, wood pulp, tan, etc. Special fans are built for conveying wool, cotton, jute and similar fibrous materials.

B. F. STURTEVANT CO., BOSTON, MASS.

New York. Philadelphia. Chicago. London.

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PERFECTNESS OF MEAT INSPECTION

The indefatigable efforts of the great packing houses to secure absolute purity in the material they turn out are but dimly realized by the public which consumes their products. In a comprehensive article on the mammoth stock yards industry at Chicago, the Record-Herald of that city makes some interesting disclosures concerning the thoroughness of the methods in use in the great packing houses, particularly in cattle and meat inspection. The Record-Herald says:

The quadruple system of inspection now in use is perfect. It so completely prevents the possibility of any menace to health that packers at the yards and officials of the Transit Company, all equally interested in the purity of goods, are constantly seeking as the best method of combating unfair foreign attacks, to bring to their establishments—if they ever get within a thousand miles of Chicago—visitors of prominence from every part of the world, who can examine the method and its results for themselves. The expense of these visits, running, as they often do, to special trains and lavish entertainments, is always entered into cheerfully.

The vast interest the packers have in keeping diseased or suspicious cattle out of the yards is so great that were the system of inspection to be done away with they would, at the risk of diverting the greater part of their present business, close up their establishments until it was restored. The triple inspection of the city, state and national officers deals first with the animals as they enter the pens, then as they leave the pens, then on the runways before they enter the packing houses, then after the carcasses are killed; again after they are hung in the refrigerating rooms, and finally before they are shipped from Chicago.

The methods by which this is accomplished are such that the inspections constantly double on themselves and check one another, while an organization known as the Live Stock Exchange and directed by the

Stock Yards Company, exercise the strictest supervision over the cattle in the pens, and every Friday conducts a slaughter of seized animals which are in the slightest degree suspected and sees that the remains are destroyed and shipped to fertilizing houses.

Every element of the market is on the side of perfect and absolute cleanliness. Were any inspector to fall in the thoroughness of his work or to show any desire to be lax, the packers themselves would be the first people to demand his removal. The inspectors have absolute police authority, and their decisions are never questioned. If they condemn an animal or a carcass, it is at once disposed of for fertilizing purposes. Any attempt to find fault with their rulings could be met by the immediate arrest of every man concerned.

Of the business methods and enterprise of the kings of the meat industry, the article says:

Our packers are among the few great leaders of modern industry who do no trading in fictitious values. Permitting, of necessity, time payments for the goods they manufacture, they nevertheless make every purchase of raw material they undertake an absolutely cash transaction and run no bills. Millions of dollars are paid out every week in the year to farmers and stockmen.

Immense sums have been spent and are now being spent to send representatives abroad and actually create a demand for their product where no market has existed before. They have even gone among half civilized nations with their goods and broken down many a wall of foreign prejudice and exclusiveness by their clean-cut and liberal methods of doing business. They have developed and made possible the present splendid system of refrigeration, and have brought into being refrigerator ships for ocean traffic and immense cold storage establishments in every seaport of the British Isles and the continents of Europe, Asia and Africa to receive these shipments and preserve them till they finally reach the consumer.

WHY S. & S. GO TO TEXAS.

The National Provisioner can disabuse the Texas mind of the rumor that the S. & S. Co. is kept out of Fort Worth by the other packinghouse interests there. The vested interests could no more keep the big New York, Chicago and Kansas City packers out of Fort Worth than they could keep them out of Chicago. As a matter of fact, they did not try and do not wish to keep the S. & S. Co. out.

Another fact is that the S. & S. Co. never contemplated going to Fort Worth. There was a very good business reason for this. The real purpose of the S. & S. Co. in building a big plant in the South is the lard business. The compound lard center would, therefore, be either New Orleans, La., or Dallas, Tex. New Orleans is too far from the Texas hog, cattle and cottonseed products' supply. Dallas is the center of the Texas cotton oil refining business, and is nearly as central to the cattle industry as is Fort Worth—an hour's ride on the train separates them.

When the S. & S. Co. goes to Texas, which it will before long, it will build its big refinery and packinghouse in a chief cotton oil center, which has excellent distributive and gathering-in facilities. The Armstrong Packing Company as against the old Fort Worth Packing Company showed that Dallas was as central as was Fort Worth. In fact, when the old plant at Fort Worth had failed, the Armstrong plant in Dallas was prospering and getting bigger. The cotton oil refineries there also showed a healthful condition. Besides, there is a big consumptive trade about Dallas. These facts are influencing the S. & S. Co., and have done so from the start. Trade opportunities and trade conditions suitable to the compound and general lard refining business alone control the plans of these packers relative to Texas.

Advertising in The National Provisioner reaches the right people.

OLEO LAW AFFECTS BUTTER.

The enforcement of the oleomargarine law in Ohio will seriously affect oleo interests there and butter interests also. General Manager Henry Pirrung, of the Capital City Dairy Company, Columbus, states, that all preparations have been made by the company to suspend business as far as the manufacturing of oleomargarine is concerned if the Supreme Court's decision holds the "oleo" act to be constitutional. A decision on the question of constitutionality is expected next month. Since the passage of the act the business of the plant has been injured at least 75 per cent., and consequently expenses have been curtailed in every department.

According to Mr. Pirrung all butter makers have been effected by the law. The price of farm, dairy, creamery and renovated butters is lower than in 25 years. Creamery, for instance, retailing at 27 cents a pound, while two years ago it was selling at between 35 and 40 cents a pound. The oleo manufacturers, at whom the law was aimed, have been injured the most. The Columbus plant, as an example, is now making but 3,500,000 pounds annually, whereas it made nearly 15,000,000 pounds prior to the passage of the law.

The different interests, Mr. Pirrung says, were led to believe that there would be a great demand for all butter, and many of the exporters stored their product with an idea of selling it at 40 to 50 cents a pound. After

hearing the "oleo" side of the question before the court the exporters started to place their stored product on the market. The demand being poor, the price has been forced down, and the dealers are now engaged in figuring out their losses.

EXPORTS SHOWN BY STEAMERS.

Following were the exports of commodities from New York to Europe for the week ending Jan. 23, as shown by Lunham & Moore's statement:

Steamers.	Oil cake.	Cheese.	Bacon.	Butter.	—Beef.—		—Lard.—	
					Tons.	Bbls.	Tons.	Pkgs.
Cevic, Liverpool	3941	2488	245	60	1135	3400		
Umbria, Liverpool	5030	1526	907	154	13	220	1250	
Teutonic, Liverpool	1063	2342	100	50	81	50	3350	
New York, Southampton.....	499	1339	2100	
Menominee, London	769	128	400	25	150	110	225	12953
Hindoo, Hull	948	1450	25	1265	14465
Adra, Leith	440
Adra, Dundee
Furnessia, Glasgow.....	1056	...	998	362	333	100	470	1460
Patricia, Hamburg	802	120	150	150	825	2425
Statedam, Rotterdam	12636	25	...	795	1875
St. Andrew, Antwerp.....	19395	142	607	3043
Cassel, Bremen	25	125	...	15	2930
Rhein, Bremen	175	2	75	1,000
Patricia, Havre	1823
La Bretagne, Havre.....
Georgia, Bordeaux	243	993
Peninsular, Lisbon.....	230
Hekla, Baltic	339	...	475	510	2185
Arkansas, Baltic	50	...	71	400	50	545	1050
Georgia, Mediterranean.....
California, Mediterranean.....	...	347	40	1100
Anchenblae, Mediterranean.....	15	6	111
Total	35010	12690	10835	3000	998	1845	497	7010 55690
Last week.....	24477	6564	8310	608	1220	1015	971	11810 68288
Same time in 1903.....	11144	8238	8460	235	648	643	277	5967 73396

TRADE GLEANINGS

Producers' Export Company, New York City; capital, \$50,000. F. B. Thurber, J. L. Jackson and others, incorporators.

Continental Olive Oil Company, New York City; capital, \$1,000. H. L. Falk and others, incorporators.

Connecticut Fat Rendering Company will increase capital from \$50,000 to \$100,000.

New Orleans Butchers' Co-operative Hides & Tallow Company, Limited, has elected the following officers: M. Cazanbon, president; John Beoubay, vice-president; Eugene Dours, secretary-treasurer.

The Agar Packing Company, of Des Moines, has leased for ninety-nine years a piece of property in Chicago 250 feet front, and is building a packing plant and wholesale market, to cost \$40,000.

Clinton Produce & Provision Company, Clinton, Mass., John H. Coughlin and brothers incorporators, will conduct a general wholesale produce and provision business.

The Rawlins Packing Company, Rawlins, Wyo., has been placed in the hands of a receiver.

Minnesota Soap Company, of St. Paul, Minn., has purchased the factory of the Marinette Soap Company, in Marinette, Wis.

John Hoffman Packing Company will build a plant in Cincinnati, O.

Bellevue Kraut & Pickling Company, Cincinnati, O.; capital, \$25,000. John Setzler and others, incorporators.

George Agle & Sons, Bloomington, Ill., will greatly extend their packing business. Henry Gilbert, formerly with Armour & Co., in that city, will be manager.

A company is being organized in Charlotte, N. C., to build a fertilizer factory. John Crow, of Monroe, N. C., is interested.

The principal factory of the American Fertilizer Company, in Portsmouth, Va., has been destroyed by fire, with a loss of \$150,000.

The Michigan Beef & Provision Company, Detroit, Mich., has elected these officers: President and treasurer, George Beck; vice-president, Wm. Wreford; secretary, M. Beck.

Chas. E. Currie, president of the Currie Fertilizer Company, Louisville, Ky., has been in Pensacola, Fla., arranging for the operation of the company's plant in that city.

The annual meeting of the stockholders of the Brelsford Packing Company, of Harrisburg, Pa., has resulted in the unanimous re-election of last year's board of directors. B. F. Meyers was chosen president of the board and J. H. Worden secretary and treasurer. H. M. F. Worden was reappointed general manager. The board consists of Lane S. Hart, Louis Dellone, J. G. L. Bay, H. M. Kelley, B. F. Meyers, Patricio Russ, David Fleming, Eugene Walz, M. H. Potts, H. M. F. Worden and A. Warthman.

S. C. Phelps has resigned his position with

VARIETY MANUFACTURING COMPANY

Cross Counter-balance Elevator Doors
Cross Horizontal Folding Doors
Fire doors of all descriptions
Blackman Exhaust Fans

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the Fort Stanwix Canning Company, in Rome, N. Y., and will be the manager of the Armour plant in that city.

Bock & Thomas Company, La Grande, Ore.; capital, \$15,000. F. M. Bock, G. W. Thomas, F. S. Ivanhoe and others, incorporators. Wholesale meat business.

A company is being organized in Newton, Miss., with a capital of \$100,000, to build a cotton oil mill, fertilizer factory, water works and electric light plant.

The plant of the Wiehle Soap Company, in Ironton, O., was destroyed by fire on Jan. 22, Loss, \$30,000. Will rebuild at once.

Representative O'Connor has introduced a bill into the Kentucky Legislature which provides for the storage of cottonseed oil in public oil warehouses.

Omaha Packing Company has filed a certified copy of its charter with the Secretary of State of Tennessee; capital, \$250,000.

Schwarzschild & Sulzberger Company will enlarge their branch in Cincinnati. This company has closed a contract with the Russian government for 1,000,000 pounds of salt beef.

Armour & Co. have leased the paper mill and filler plant in Tama, Ia.

American Dressed Beef Company, recently incorporated in Council Bluffs, Ia., will erect a packing plant.

A bill has been introduced into the South Carolina Legislature for a fertilizer plant to be operated by the State.

The Cotton Oil & Fibre Company's plant, in Norfolk, Va., has not been closed down on account of a scarcity of cottonseed, as was recently reported. The plant is running full time and will continue to do so.

Birmingham Fertilizer Company, in Birmingham, Ala., has been taxed to the uttermost to fill orders for its brand of fertilizer. The territory which it supplies includes the States of Alabama, Georgia, Florida, Louisiana, Mississippi, Arkansas, Texas and Tennessee.

Major W. H. Bean, chief commissary of the Department of Missouri, has shipped for the Cudahy Packing Company from Omaha,

Neb., 35,000 cans of meat to the Pacific coast for army use in the far East.

M. R. Murphy has been appointed general manager of the Cudahy Packing Co., in South Omaha, Neb.

The Crescent City Slaughter House Company, New Orleans, has received a shipment of 4,000 sacks of bones from Mexico. This company has recently gone into the manufacture of tallow and grease on an extensive scale, and will export to Liverpool and other foreign cities.

OLD FOOD LAW SUSTAINED.

In an opinion handed down at Erie, Pa., on Monday, Judge Walling sustains the old Pennsylvania pure food law of 1895. Under this act William E. Smith, a meat dealer, was prosecuted for using preservatives. He claimed that the law of 1903, which permits use of preservatives under certain conditions, repealed the law of 1895. Judge Walling declared that one no more repealed the other than the law against horse stealing repealed the law against larceny.

WANTED

Superintendency of Packing House, Western preferred, by able and practical man having thorough knowledge of business in all departments. Fine hams, bacon and lard a specialty. Aywon, care of The National Provisioner, 447 Rialto Building, Chicago.

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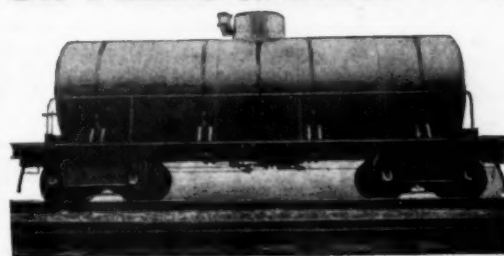
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AMERICA LEADS IN EXPORTS

The United States again stands, at the close of the calendar year 1903, at the head of the list of world's exporting nations, so far as relates to the exportation of domestic products. This fact is shown by a series of tables just presented by the Department of Commerce and Labor through its Bureau of Statistics. There are only three "billion-dollar countries," considered from the standpoint of exportation of domestic products, and they are, in the order of the magnitude of their exports, the United States, the United Kingdom and Germany. In the calendar year 1903 the exports of domestic products were: From the United States, \$1,457,565,783 in value; from the United Kingdom, \$1,415,617,552; from Germany the figures for the full year have not been received, but an examination of the figures of the year for which statistics are available justifies an estimate of \$1,200,000,000.

Completed reports of the Government Bureau of Statistics, just issued, show that the United States regained its leading place as an export country in 1903.

The total increase in exports over 1902 was \$124,307,374, agricultural products leading with an increase of \$93,722,466. The increase in imports over 1902 amounted to \$26,150,305. The volume of foreign trade, compared with 1902, shows:

DOMESTIC EXPORTS.		
Products of—	1903.	1902.
Agriculture	\$913,384,571	\$819,862,105
Manufactures	421,453,915	410,650,907
Mining	44,780,473	36,085,284
Forests	64,132,420	52,931,225
Fisheries	6,809,601	8,513,390
Miscellaneous	6,754,885	5,225,511
Totals	\$1,457,575,865	\$1,333,268,401

EXPORTS OF CATTLE, MEATS AND MEAT PRODUCTS.					
	1903.		1902.		
	Quantity.	Value.	Quantity.	Value.	
Live Animals:					
Cattle	402,178	\$20,848,936	392,884	\$29,902,212	
Hogs	4,031	40,923	8,368	88,330	
Sheep	178,981	1,067,860	358,720	1,940,060	
Meats:					
Fresh beef, lbs.	254,795,963	25,613,323	301,824,473	29,045,056	
Cured beef, lbs.	53,927,232	3,916,855	49,451,109	3,103,863	
Canned beef, lbs.	76,307,114	7,916,928	66,645,838	6,646,130	
Fresh pork, lbs.	20,996,113	2,035,491	44,171,674	3,652,464	
Cured pork, lbs.	516,806,739	57,850,920	728,700,131	70,790,103	
Canned pork, lbs.	13,590,897	1,369,687	9,603,882	832,910	
Mutton, lbs.	6,144,020	532,476	430,351	87,067	
Poultry and Game ..		1,079,056		856,801	
Sausage, etc., lbs.	5,264,645	585,088	7,137,297	726,437	
Canned meats, n. e. s. .		1,831,940		1,801,385	
Total meats		102,131,764		117,492,216	
Meat Products:					
Lard, lbs.	490,755,821	50,854,504	556,840,222	52,375,864	
Lard compounds, lbs. .	46,130,004	3,607,542	36,201,744	2,687,653	
Lard and oleo oils.		12,447,727		12,784,298	
Oleomargarine, lbs.	7,645,652	798,273	5,721,254	991,521	
Sausage casings		1,094,524		1,795,044	
Tallow, lbs.	27,398,924	1,623,852	34,965,758	1,924,577	
Grease, etc.		2,926,565		2,610,925	
Total meat products ..		\$76,324,772		\$78,404,646	
Cottonseed oil cake and meal, lbs.	1,100,392,988	12,732,497	1,050,466,246	12,271,009	

AUSTRIA MAY LET DOWN BARS.

The "shoe pinches" in Austria and the bars may be lowered to let in American meats. The governmental restrictions put upon meat imports have nearly caused a meat famine. Prices in Vienna are exorbitant, and the municipal council has petitioned the government to permit importations.

Up to the present time the government has objected to the introduction of meat from transoceanic countries upon alleged sanitary grounds. The ministry of the interior has just issued an order prohibiting the importation of frozen beef from Argentina and Australia coming to Vienna through London when this beef is accompanied only by the certificates of the English veterinary surgeon.

The importation of frozen beef and pork direct from Australia is prohibited also. Pending further inquiries the Government is withholding its decision with regard to the importation of frozen beef direct from Argentina and of frozen pork direct from Canada. It is considered probable that the Government may relax the stringency of the provisions and permit the entry of American meats, in order to aid the efforts of the municipal council to procure cheaper meat for the people of Vienna.

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FRENCH EMBARGO TO COME OFF.

There is a bright prospect for the removal of the French embargo on American pork and salt meats. Diplomatic negotiations now in progress indicate the desire of French officials to back down from the foolish action of the French Parliament last July in placing a practically prohibitive rate on the American products. It is now likely that a new commercial treaty between France and the United States will be adopted in which these matters will be satisfactorily adjusted. President Roosevelt threatened retaliation on French clarets and other wines, if justice was not done to American meat exports, and this brought the French diplomats around in short order.

Negotiations had been in progress since last summer. They moved slowly until an official intimation was given that if the prohibitive rates on American pork were continued President Roosevelt might find it necessary to exercise his authority, under the reciprocity agreement of 1898, of suspending the reduced rates which the United States accords to French clarets and other still wines. Under the agreement of 1898 French still wines are admitted into the United States at 35 cents per gallon, which is considerably below the regular rate; but a clause in the agreement gives the President the right to suspend the reduced rate if any action is taken prejudicial to American trade.

It was therefore pointed out to the French Ministry of Commerce that the prohibitive rates on American pork were likely to be considered such a prejudice to American trade as to warrant the President in suspending the privileged tariff granted to French still wines. The French authorities were quick to see the point. They asked, however, whether, if the low rates on American pork were restored, the United States would reduce the rate on French champagnes. This was not conceded, as it was claimed that the minimum rate on pork was a matter of right, having existed when the reciprocity agreement of 1898 was signed.

The discussions have not yet reached definite results, as the question of further concessions is dependent upon the bill now pending in Parliament, permitting the government to restore the low rates on pork and salt meats. The measure is meeting with resistance from the agricultural element, on the ground that the American products threaten French industry. But there are indications that the government influence will secure its passage. The rates thereafter will be reduced from 50 francs per 100 kilos to 20 francs, which is sufficient to renew the trade interrupted since last July.

A RECORD-BREAKER.

The former record of 2,860 pounds weight for a steer has been broken in Germany by 440 pounds. The steer weighed 3,300 lbs. live and 1,980 lbs. dressed, was of Austrian origin, alpine breed, and sold for \$370.

The NATIONAL PROVISIONER

NEW YORK AND CHICAGO

HOGS AND PROVISION PRICES

The hog slaughter and the hog run of 1903 disclose some remarkable facts, if the whole situation may be gauged by the official figures for Chicago, Kansas City, Omaha, St. Joseph and St. Louis, which are the great hog markets of the country. The official statistics show that more rough hogs were marketed last year than in many years, that the rush of hogs for part of the year was not sufficient to equal the receipts for 1902, that the average weight of the hogs of 1903 was less by one pound than that of 1902, and that the average price of hogs for the year has been higher than any year, except 1902, since 1893, when hog prices averaged about 50c. per 100 lbs. higher.

Omaha has had a record of its own for hogs. Its average hog prices compare as follows with those of Chicago for the years named:

	1903.	1902.	1901.	1900.
Omaha	\$7.44	\$7.83	\$6.89	\$5.55
Chicago	6.00	6.85	5.85	5.05

Chicago may be taken as a point of comparison for the whole country's hog transactions. Its transactions during the past decade show the following average price of hogs of all weights per 100 lbs. at that point:

	Mixed.	Heavy.	Light.
1903.....	\$6.03	\$6.00	\$5.90
1902.....	6.89	6.93	6.67
1901.....	5.85	5.90	5.80
1900.....	5.05	5.05	5.05
1899.....	4.05	4.05	4.05
1898.....	3.85	3.85	3.85
1897.....	3.70	3.65	3.75
1896.....	3.50	3.40	3.60
1895.....	4.30	4.35	4.30
1894.....	5.00	5.05	5.05
1893.....	6.60	6.55	6.60

The prices have almost uniformly been higher during the first four months of the year and lower towards the summer and fall.

Those who have forgotten the year's average prices and former records in the face of the low prices prevailing for hogs during the closing months of 1903 may be surprised to find that the "down-trodden" farmers have received 50 per cent. more per 100 lbs. for their 14,794,973 hogs sold at the five centers quoted than they did for the 15,500,000 to 17,359,000 marketed there during the years from 1896 to 1899 inclusive, and that they received but a shade over three-quarters of a cent per pound less for them than they did for the 15,446,000 hogs marketed there during the high-priced year of 1902. This feat has been accomplished in the face of the fact that the average quality of the hogs sold has been admittedly rough and inferior.

A careful analysis of the market prices of grades shows that hogs of a given grade last year averaged higher than the same quality of stock did the year before. The good average price for hogs has been made possible by the high price of and strong home demand for provisions.

It develops that the year's hog run at centers last year fell short of that of the previous year by 651,000 head, and below that of the record year 1901 by 3,655,000. The average weight of hogs sold at Chicago and, presumably, in the country last year was lighter than since 1895. In 1896 the average weight was 240 lbs.; 1897, 242 lbs.; 1898, 234 lbs.; 1899, 237 lbs.; 1900, 233 lbs.; 1901, 236 lbs.; 1902, 220 lbs.; 1903, 219 lbs. This fact, in connection with the lighter run of hogs, meant the production of 160,150,000 lbs. less of pork, at 150 lbs. average weight for dressed hogs last year at the five centers named.

If the same average lightness of weight and run obtained through the estimated 20,000,000 hogs killed during the year throughout the country at other points, the pork shortage of 1903 would amount to 3,160,000,000 lbs. This deficiency would have a material effect upon the pork and provision market in the face of a good demand for products, and evidently has contributed to the bracing of the market and keeping provisions relatively high in spite of hog prices. That fact and the generally poorer quality of the hogs evidently influenced the lard supply and its market. The National Provisioner predicted last year's hog run and believed that a shortage would come. There were plenty of pigs, but they have been backward, and many were marketed light as it was. The present state of supply and demand should cause a rise in hogs and a bracing of provisions all along the line.

IMPERILING FRANCHISES

The Newark Beef Company and the Lackawanna Railroad have raised an important question over in New Jersey. The Newark Beef Company erected an important packing and rendering plant at Harrison, N. J., and the railroad, it is said, put in tracks, promising to give the factory permanent sidings, switch and haulage facilities. Now the railroad seeks to remove the tracks and switches. This move was met on behalf of the beef company with a motion asking for an injunction restraining the road from carrying out its purpose. The injunction has been denied. This is virtually saying that a railroad corporation may induce the investment of large capital at a point by its promise to afford permanent and adequate transportation facilities, and that then it can rip out its sidings and leave the fostered enterprise "high and

dry," a business ruin, without recourse or redress. It is a dangerous position to take, and a court should treat the matter seriously from such a point of view. Suppose the roads entering Chicago should pull up stakes through pique and circle the city, leaving the stock yards in the lurch! What would happen to the packing industry there? The supposition is only an extension of the doctrine laid down in the Newark Beef Company decision.

THE COW AND THE HEN

The dairy and food commissioners of the milch cow States have fallen so deeply in love with butter that they now begin to believe and to assert that the dairy cow ranks next to Christianity as a moral force. They hold their farmers' meetings in groups of twelve, a la twelve apostles. Food Commissioner McConnell, of Minnesota, said the other day, while addressing one of these meetings, that "the cow, next to Christianity and the public school, is the greatest means of civilization." Just how this was the case he did not state. But the farmers believed it.

If the moral tone of the cow is because of her food output, then the hen is a greater preacher than the cow, and hatches more morals and sustenance in a twelve month than the lacteal animal ever did. Besides, there is more food and less disease in a dozen eggs than there is in five pounds of butter, and it takes the average hen about as long to produce the one as it does the average cow to produce the other, and there are none of the chances of disease in the poultry product. It is a lucky thing for her that the hen does her own cackling, as the farmer is always talking of his cow.

Put a cemetery alongside the dairy and the hennery and see which fills it first. Is it possible that is the civilizing effect upon the race referred to?

One of the hopeful signs of our foreign trade is the kindness with which the Scotch people take to certain classes of exports from this country. American canned meats and other tinned goods put up by our packers are gaining in favor in Scotland. The people there find the canned product to be a cheap and a handy article for use at all times on the table. The American trade invasion of Scotland is conducted largely through Scotch business houses that have their own travelers on the road. Once introduced, the American canned goods hold their grip and the trade in this line of products is steadily increasing, not only there, but in other parts of the United Kingdom. This is gratifying in that it proves the household value and the commercial possibilities of our canned goods in the foreign market.

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NEW YORK and
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DR. J. H. SENNER..... President

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FRIDAY'S CLOSINGS.

Provisions.

Receipts of hogs were large enough for the 5@10c. lower prices at Chicago. The prospects opened a little firmer, with no new features to those in our weekly review in another column.

Cottonseed Oil.

Markets a little slack at present after the somewhat increased takings of crude at the mills, as noted in our review upon another page of this issue. The features have not varied further than that.

Tallow.

Market firm, and not changed in features from those brought out in our review in another column. Weekly contract deliveries of city, hhds., were made at 5c.

Oleo Stearine.

Firm after the large sales for the week noted in the weekly review column.

PROVISION LETTER.

(Special Letter to The National Provisioner from C. D. Forsyth & Co.)

Chicago, Jan. 22.—We quote to-day's market as follows: Green hams, 10 to 12 lbs. ave., nominally, 9½c.; do., 12 to 14 lbs. ave., nominally, 9½c.; do., 14 to 16 lbs. ave., nominally, 9½c.; do., 18 to 20 lbs. ave., nominally, 9½c. Green picnics, 5 to 6 lbs. ave., nominally, 6½c.; do., 6 to 8 lbs. ave., nominally, 6½c.; do., 8 to 10 lbs. ave., nominally, 6c.; do., 10 to 12 lbs. ave., nominally, 6c. Green New York shoulders, 10 to 12 lbs. ave., nominally, 6c.; do., 12 to 14 lbs. ave., nominally, 6c. Green skinned hams, 18 to 20 lbs. ave., nominally, 9½c. Green clear bellies, 8 to 10 lbs. ave., nominally, 8½c.; do., 10 to 12 lbs. ave., nominally, 8c.

OUR NEW CHINESE TREATY.

Ratifications of the new commercial treaty with China were exchanged at Washington on Wednesday last, and on that day President Roosevelt issued a proclamation declaring the treaty in effect. The treaty is the result of nearly a year and a half of negotiation. Its principal provisions relate to questions of commerce and navigation, removing restrictions which have hampered them both in China, but it treats also of a number of other questions of importance to the people of the two countries. It defines the rights and privileges of the diplomatic and consular officers and of American citizens resident in China, and insures missionaries the enjoyment of rights which they have had in the past only by toleration. A fair degree of protection is insured to trademarks, copyrights and patents. The most interesting provision of the treaty is that which insures the opening of two new ports to foreign trade, namely, Mukden and the town of An-Tung or Shao, on the Yalu river.

This invention is a Casing for boiling Boneless Hams. It is a device that saves time, labor and money. It saves shrinkage, increases the flavor of the meat, and gives the ham a beautiful shape and appearance.

Hundreds of Packers are now using The Ham Retainer in all parts of the country. Why not be up to date and adopt The Ham Retainer at once. We invite your correspondence.

CATTLE SLAUGHTERED.

Special reports to The National Provisioner show the number of cattle slaughtered at the following centers for the week ending January 23:

Chicago	45,034
Omaha	9,144
Kansas City	22,754
St. Joseph	10,466
St. Louis	14,436
Cudahy	463
Sioux City	1,556
Wichita	324
Cincinnati	2,389
Louisville	1,225
New York and Jersey City	68
Fort Worth	5,000
Denver	813

HOGS SLAUGHTERED.

Special reports to The National Provisioner show the number of hogs slaughtered at the following centers for the week ending January 23:

Chicago	147,984
Omaha	42,000
Kansas City	46,396
St. Joseph	32,216
St. Louis	38,691
Cudahy	13,434
Sioux City	10,970
Ottumwa	16,150
Cleveland	13,000
Cedar Rapids	14,651
Wichita	7,789
Bloomington	1,238
Cincinnati	14,798
Indianapolis	23,813
Louisville	7,800
New York and Jersey City	35,657
Fort Worth	5,631
Denver	5,250

SHEEP SLAUGHTERED.

Special reports to The National Provisioner show the number of sheep slaughtered at the following centers for the week ending January 23:

Chicago	71,398
Omaha	24,905
Kansas City	18,199
St. Joseph	7,877
St. Louis	8,627
Cudahy	250
Wichita	72
Cincinnati	1,053
New York and Jersey City	25,878
Fort Worth	254
Denver	1,525

FIVE MILLION FOR A NEW ABATTOIR.

The city of Dresden, Germany, has allowed \$51,000 for construction plans of a new five-million dollar stock yard and packing plant. The buildings will cover a total area of 13 acres. The capacity at present is 268,536 head. Building operations will be commenced as soon as a sufficient guarantee for a 6 per cent. earning can be secured.

TECHNICAL AND SCIENTIFIC

TANS HIDES IN TWO DAYS.

A new process for tanning hides has been invented by Dr. W. H. Netherland, a veterinary surgeon of Louisville, Ky., by which he claims it is possible to tan in two days a hide which it now takes two weeks to prepare. Quick eliminations from the hide of the acid used in removing the hair is said to be the chief time-saving feature of the new process.

RECOVERING SAUSAGE FAT.

When sausage fat has become rancid the following will greatly improve its quality: Add to the fat an equal amount of water and boil over a slow fire or at a low temperature. Then add to each pound of fat 16 grains of sal soda and boil until all the water is evaporated. Very rancid fat, however, cannot be recovered in this way and is better mixed with cheaper grades of tallow.—International Fleischer Zeitung.

PRESERVING MEAT WITH SULPHITE.

Superior preserving qualities can be credited to sodium sulphite, says the Internationale Fleischer Zeitung, inasmuch as aside from its property to impart to the meat a fresh appearance, the preserving qualities of the salt itself are valuable. By arresting the growth of bacteria it prevents decomposition and the formation of ammonia compounds resulting therefrom. As small an amount as 0.05 per cent. acts very decidedly, while an excess of above 0.5 per cent. offers no visible advantage.

"LIMED" PEPPER.

That scarcely any other spice is as frequently adulterated as ground pepper is generally admitted. The principal reason for this adulteration is probably the ease with which such practice can be done and the difficulty of the detection of the fraud by the average consumer. Prohibitive prices of the material, the excuse for the adulteration in by-gone days, does not obtain to-day. The case of over 38 per cent. of silicon and lime in a pepper sold at Leipsic, Germany, recently is not excused by the merchant's declaration that the lime must have been there when he bought the whole pepper as penang in the London market. Two remedies offer themselves for protection. Either grind the pepper yourself or have it frequently tested by chemists.

ANIMAL FLOUR.

Experiments with "animal flour" for hog fattening have been concluded in Germany. The flour made from condemned, diseased carcasses does not appear to trouble the hogs in the least. Flour made out of even partly decomposed meat has more feeding value than an equal amount of crushed barley. Young pigs grow better on it than old hogs, while all prefer it to other stuff. The quality of pork produced by feeding animal flour does not suffer in flavor or taste. Ptomaines contained in the powder do not affect the hogs, while flour made of cadavers in advanced decomposition and from diseased animals has no deleterious results. Where pickled meat

is made into flour some other farinaceous substance must be added. Bacteria, possessing considerable resistance, are destroyed by the Podewils apparatus, which is used at the Hamburg station.—International Fleischer Zeitung.

PATENTS.

No. 747,108. Apparatus for extracting grease. Scott L. Wolff, Philadelphia, Pa. Filed May 26, 1902. Serial No. 154,186.

No. 747,151. Steam-cooker. Frank A. Dixon, San Jose, Cal. Filed February 19, 1903. Serial No. 144,039.

No. 747,260. Meat-tenderer. Franklin Stoltz, Pottstown, Pa., assignor to Mary K. Stoltz, Pottstown, Pa. Filed April 6, 1903. Serial No. 151,224.

No. 747,290. Anti-incrustating device and water-purifier. Noah W. Yantis and Henry H. Baltzley, Assumption, Ill. Filed January 27, 1903. Serial No. 140,762.

No. 747,301. Edible fat and process of making same. Mander N. Cronholm, Chicago, Ill. Filed January 14, 1903. Serial No. 139,066.

No. 747,303. Rendering tank. Eugene R. Edson and Benjamin F. Silliman, Cleveland, Ohio, assignors to the Edson Reduction Machinery Co., Augusta, Me., a corporation of Maine. Filed May 4, 1903. Serial No. 155,609.

No. 747,372. Egg-preserving compound. William F. Brown, Goldthwaite, Tex. Filed August 21, 1903. Serial No. 170,290.

No. 747,411. Stripping plate for leather-splitting machines. Joseph H. Gay and William D. Quigley, Newark, N. J. Filed June 20, 1903. Serial No. 163,258.

No. 747,430. Leather-stretching hook. John Hurley, Little Falls, N. Y. Filed October 12, 1903. Serial No. 176,600.

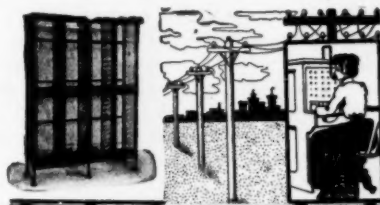
No. 747,488. Garbage-destructor. Thomas Rooke, Newtown, and John Thrush, Dulwich Hill, New South Wales, Australia. Filed April 22, 1903. Serial No. 153,867.

No. 747,494. Receptacle for poultry. Thos. J. Smith, Manassas, Va. Filed August 8, 1903. Serial No. 168,830.

No. 747,500. Machine for treating hides or skins. Robert W. Strout, Salem, Mass., assignor to Vaughn Machine Company, Boston, Mass., a corporation of West Virginia. Filed July 23, 1903. Serial No. 166,681.

No. 747,518. Egg-case. Edward F. Ward, Atlanta, Ga. Filed February 14, 1903. Serial No. 143,458.

No. 747,519. Meat-tenderer. David N.



Expanded Metal Lockers

are needed in buildings where there are a number of employees.

They prevent confusion, litter, promote neatness and insure safety to employees clothing or supplies placed within.

Material is neither jointed or interwoven. Has no cracks, or crevices, will not warp or rust, stronger than oven wire, far safer than wood. Open on all sides to admit light and air.

Send size of space and receive estimate.

MERRITT & CO.

1009 Ridge Avenue

PHILADELPHIA

Weathers, Marengo, Ind. Filed November 19, 1902. Serial No. 131,992.

No. 747,524. Automatic compression grease cup. Dick B. Williams, Connellsville, Pa. Filed June 17, 1902. Serial No. 154,031.

No. 747,606. Poultry-hanger. Adolph Hilderbrandt, New York, N. Y. Filed March 11, 1901. Serial No. 50,568.

No. 747,650. Machine for combing bristles. Bror M. Schauman, Philadelphia, Pa., assignor to Union Bristle and Fiber Company, New York, N. Y., a corporation of New York. Filed April 7, 1903. Serial No. 151,427.

No. 747,651. Machine for preparing bristles for brush making. Bror M. Schauman, Philadelphia, Pa., assignor to Union Bristle and Fiber Company, New York, N. Y., a corporation of New York. Filed April 7, 1903. Serial No. 151,428.

No. 747,717. Hog-catcher. Lloyd D. Howell, Waynesfield, Ohio. Filed October 10, 1903. Serial No. 176,501.

No. 747,831. Can-opening or closing implement. John B. Aikin, Bloomington, Ohio. Filed October 25, 1902. Serial No. 128,699.



The CROSS OIL FILTER Will Save Half the Cost of Oil

"The Cross Oil Filter does perfect work."
—Christy & Huggins Co., Ice and Cold Storage, Murfreesboro, Tenn.

The CROSS OIL FILTER sent on thirty days' trial, if unsatisfactory, return at our expense.

Largest Mfrs. Oil Filters in the World.

THE BURT MFG. CO.

216 Main Street, AKRON, OHIO, U.S.A.

(Supplied also by Oil Companies, Engine Builders and Power Contractors.)



In places where condensed exhaust steam would be valuable for manufacturing purposes, it is difficult to wholly free it from cylinder oil. By using Dixon's Pure Flake Graphite more perfect lubrication may be obtained with much smaller quantities of oil, making better separation possible. Graphite cannot pass through a separator and is entirely insoluble. Booklet 88c and a sample go together to those interested.

JOSEPH DIXON CRUCIBLE CO., Jersey City, N. J.

A GOOD LEAF TO START ON



Swift's
Silver Leaf Lard

is a product the discerning housewife naturally turns to when she is considering the health of her family and the improvement of the home cooking. Attractively tinned in 3, 5, and 10-pound pails.

**Swift's Premium
Hams and Bacon**

are the choicest of smoked meats. Each piece is U. S. Government inspected; sold by leading dealers.

SWIFT & COMPANY
U. S. A.

FOR PURCHASING DEPARTMENTS

HIGH-GRADE CASTINGS.

The Jeffrey Manufacturing Company, of Columbus, Ohio, through its connection with the Ohio Malleable Iron Company, of the same place, is now in the field soliciting orders for high-grade malleable castings.

SUCTION GAS PRODUCERS.

The S. R. Smythe Co., Pittsburg, Pa., represented in New York by Dr. Oskar Nagel, 90 Wall street, has issued a catalogue on Suction Gas Producers for Gas Engines, showing the simplicity and advantages of the construction and the economy in fuel attained thereby. These producers are built in units from 5 to 150 H. P. and yield 1 H. P. hour per lb. of coal. No boiler or gas holder is required.

ANHYDROUS AMMONIA SUPPLIED.

In the last issue mention was made of the new anhydrous ammonia plant of the Ammonia Company of Philadelphia, Pa., but the statement was omitted that they were now prepared to supply the owners of refrigerating and ice making plants with anhydrous ammonia as well as aqua ammonia, which they have been manufacturing for many years. Stocks are carried in the principal cities.

LUNKENHEIMER'S BRISK BUSINESS.

The Lunkenheimer Company, Cincinnati, makers of superior brass and iron steam specialties, report that owing to the unprecedented and growing demand for their specialties, they have again greatly increased their facilities and are now in position to guarantee reasonably prompt shipments. They also report through their foreign branches an increasing export demand for their specialties and say that they will shortly place some new specialties upon the market, which will be contained in a very complete catalogue to be issued in the course of a few months.

A NEW CATALOGUE.

In its new catalogue The Taber Pump Company, of Buffalo, N. Y., tells a most interesting story of the wonderful Taber pump and the success with which it has met in the forty-five years in which it has been before the public.

The Taber Rotary Pump holds a unique position because of its ability to handle hot and cold and thick and thin liquids without clogging. It runs at low speed, yet accomplishes a maximum amount of work, and is used by many of the most successful concerns for pumping lard, tallow, soap, soap stock, cottonseed oil, etc. The company is always pleased to send this new catalogue on request.

ABOUT PUMPING MACHINERY.

The 1904 catalogue of the Knowles Steam Pump Works, 114-118 Liberty street, New York City, is a book of about 150 pages, showing nearly half as many full-page illustrations of different types of direct-acting steam pumps for boiler feeding, mine drainage, water-works service, etc., also electric

and belt-driven pumps, artesian well pumps, air compressors and ammonia pumps, both fly-wheel and direct-acting, jet condensers, relief valves, air and circulating pumps, wrecking pumps, vacuum pumps, sugar-house pumping machinery, etc., in fact, pumping machinery of every type and for every purpose found in engineering work. This catalogue will be supplied free upon request to those interested.

STURTEVANT STEAM TUNNEL.

One of the features of the new plant of the B. F. Sturtevant Co., at Hyde Park, Mass., peculiarly indicative of the permanent character of the new works now under construction, is the steam tunnel, $4\frac{1}{2}$ ft. in width and $6\frac{1}{2}$ ft. high, extending from the power plant to the most remote part of the manufacturing buildings, a total distance of about 800 feet. This tunnel, which is of concrete construction, will not only accommodate all of the steam piping, but also the electric wires for power, light, telephone, standard time clock, and other service, together with oil, hot water and other pipes for general distribution to the various buildings of the plant. None of these features of the equipment will be carried above ground at any outdoor point. While the expense of such an installation is necessarily large, the convenience of access for changes and repairs will in the future much more than offset any fixed charges thereon.

DIXON'S JUSTIFIED CONFIDENCE.

"Tempus fugit" is, we believe, the way the Latin scholar puts it, but time skips, and skips faster and faster as the years roll on. It seems like yesterday since we wrote similar lines in 1902," says John A. Walker, vice-president and treasurer of the Joseph Dixon Crucible Co.

"The year 1903 has brought us increased business, making it our banner year, and we believe 1904 will do likewise, for we think our business depends upon ourselves, and for ourselves we know at least this: that our plans are broad, our energy never was greater, our will to advance was never so strong. Then, too, we believe in our star. We keep our powder dry, but we have faith in our destiny. Dixon has not worked from nothing up to our present mammoth size not to be greater still in due time. So we enter 1904 trusting to the effects of hard work and with faith in our star.

"To our customers, whose number is legion, we can simply say: We are proud of them, one

and all. They buy good and they pay well, with here and there a measly exception. These customers are in every land, speak every language, and some one of us can reply to them in English, German, French or Spanish.

"With our staff—the superintendents of works here, at Ticonderoga, at Florida—with the branch house managers and their rank and file, and with our large staff in the field, we are, as President Roosevelt puts it, de-light-ed.

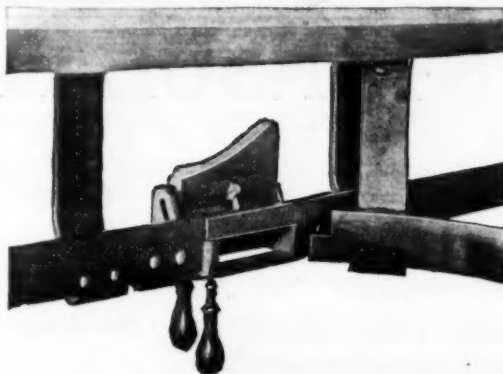
THE NEW "BOSS" SAFETY SWITCH.

On the 17th of November last the United States Patent Office granted letters patent No. 744,629 on a new switch for overhead tracking, such as is used by butchers and packers. The patent experts promptly recognized the superior merits and unusual practicability of this switch. They found it to be unique and original in all of the fifteen claims made, all of which they allowed without a reference.

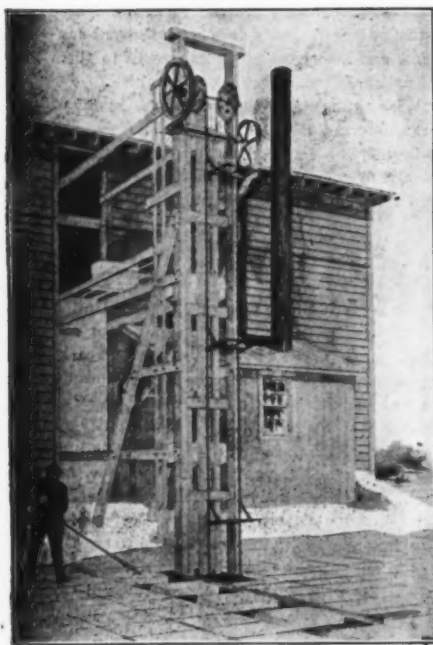
The new "Boss" switch differs very materially from all others, and is claimed to exceed them in safety, simplicity, strength, compactness and the ease with which it can be put up and operated. It consists of only two main parts—the frame to be bolted to the rails, and the angular tilting bracket which has the two rail portions for making the connections with the rails.

Other novel and superior features of the "Boss" safety switch are: First—Automatic locking devices; these hold the switch rigid in either position until the rope or chain is pulled to change the connection. Second—Two ropes or chains, one for each rail; to change the connection, the shortest rope or chain is always pulled. Third—Safety indicator on one of the ropes or chains; this is an infallible guide as to which rail the switch is connected with; thus is overcome the objection to other switches, where used in beef houses with high ceilings, or where connections cannot be seen, making it impossible to know whether the switch is connected with the desired rail.

This ingenious piece of mechanism reflects credit on the patentees and manufacturers, the Cincinnati Butchers' Supply Company, and would seem to merit abundant regard in the way of sales. This wide-awake firm is ceaseless in its aggressive strides. It is constantly adding to its constellation of meritorious machines and devices. An advertisement of the "Boss" switch will be found on another page of this issue, and the Cincinnati Butchers' Supply Company will be glad to respond to requests for prices on switches, railings and rollers.



THE NEW "BOSS" SAFETY SWITCH.



ICE ELEVATORS

— FOR —

Filling Houses

— FROM —

Water or Platform

HEADQUARTERS FOR
**Ice-Handling
Machinery
and Tools**

CATALOGUE

GIFFORD BROS.
HUDSON, N. Y.

ICE AND REFRIGERATION

CORPORATION NEWS.

Clay Dairy Company, Clay, N. Y.; capital, \$1,800. I. O. Freeman, Charles Lepinsike and David Frick, incorporators.

Hobbie Co-operative Creamery Company, Hobbie, Pa., will erect a \$5,000 creamery. Jacob Good is president and H. L. Peters secretary.

Consolidated Creamery Company, Boise, Idaho; capital, \$50,000. L. P. Biddick, president and general manager.

Richwood Light & Power Company, Richwood, W. Va.; capital, \$25,000. M. E. Dyer, P. J. Dyer and others incorporators. Will make ice and furnish electric light.

C. L. Kraft Company, Little Rock, Ark.; capital, \$25,000. C. L. Kraft, D. H. Kantrell and others, incorporators.

Vermont Clover Creamery Company, Fitchburg, Vt.; capital, \$6,000. L. Warner Howe, president.

Farmers' Co-operative Creamery Company, Allison, Ia.; capital, \$2,000.

Co-operative Ice & Fuel Company, South Bend, Ind.; capital, \$60,000. Frank E. Herling, president.

Albany Artesian Ice Company, Albany, Ga., has bought out the Crystal Ice Company in that city, and both plants will be operated under one management.

Utah Ice and Storage Company, Denver, Colo.; capital, \$150,000. E. J. Ullrich, K. R. Babbitt, Colorado Springs, directors.

Naugatuck Valley Ice Company, Bridgeport, Conn., has bought out the Bridgeport Ice Company.

C. M. Young Creamery Company, Waverly, N. Y.; capital, \$25,000. C. M. Young, Guy S. Warren and others, incorporators.

Capital City Brewing & Ice Company, Montgomery, Ala. N. J. Greil, M. L. Greil and others, incorporators.

East Florida Manufacturing Company and the Meat Packing Company in Ocala, Fla., have been consolidated under the name of the Florida Meat & Ice Company.

Otsego Valley Creamery Company, Fort Plain, N. Y.; capital, \$25,000. F. W. Bauder, David Watts and F. J. Eble, directors.

Weyanwego Co-operative Creamery Company, Weyanwego, Wis.; capital \$4,600. F. W. Lange, H. Mittelstadt and others, incorporators.

El Paso Dairy Company, El Paso, Tex.; capital increased from \$50,000 to \$100,000.

Hart Bros., New York, have bought the cold storage plant in Norwich, N. Y.

Hartford, Ky.—A company has been organized with \$10,000 to build an ice plant and water works.

Sioux City, Ia.—Hutchinson Bros.' Company has increased capital to \$25,000, and will make extension improvements and additions to their ice cream factory.

Philadelphia, Pa.—American Ice Company has purchased the ice plant of the Keystone Ice Manufacturing Company.

Norristown, Pa.—Robert Bright has bought the plant of the Lansdale Ice Manufacturing Company at assignee's sale.

Oshkosh Pure Milk Company, Oshkosh, Wis.; capital, \$35,000. Edgar P. Sawyer and others, incorporators.

Cisno Butter & Cheese Company, Cisno, Ill.; capital, \$5,600. C. C. Trescott, O. H. Brown and others, incorporators.

NEW PLANTS.

Cotter, Ark.—J. T. Smith, of Dick Brewing Co., Quincy, Ill., and Edward Ryan, of Chicago, will build a cold storage and ice plant.

Ocala, Fla.—Weffert & Taylor will build an ice factory and cold storage plant.

Richwood, W. Va.—Richwood Light & Power Co. will build an ice plant.

Omaha, Neb.—Hygeia Creamery Company will build a creamery to cost \$21,000. Frederick Clark is the architect.

Philadelphia, Pa.—North Penn Ice Manufacturing Company will build an extension to its plant.

Lufkin, Tex.—A 20-ton ice plant will be erected by local capitalists.

Dickson, Tenn.—A company is being organized to build an ice factory.

Mexico City, Mex.—Stock yards and a cold storage plant will be established at a cost of \$500,000. Robert Gayal, Director of Public Works, has granted a concession to a syndicate in which the Swift Company of Chicago is principally interested.

Phillipsburg, Pa.—The Vilter Company, of Milwaukee, Wis., has the contract for the machinery for a brewery and cold storage plant.

Valdosta, Ga.—Consumers' Light & Ice Company will build a lighting and ice plant to cost \$100,000.

Cincinnati, O.—A. Lowenstein's Sons will build a cold store.

Newton, Miss.—A company is being formed to erect an ice factory and an electric light plant.

Fernandina, Fla.—The Fernandina Ice Works will increase its plant from 10 to 20 tons capacity.

GIANT INSULATING PAPERS

STANDARD FOR EIGHTEEN YEARS



POSITIVELY SUPERIOR TO ALL
OTHER INSULATING MATERIALS

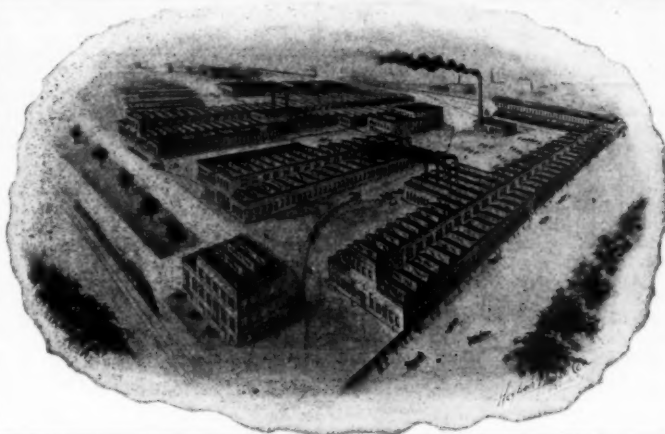
PERMANENT INSULATION ENSURED

Sole
Manufacturers

THE STANDARD
PAINT COMPANY

CHICAGO OFFICE,
188-190 Madison Street

100 William Street
NEW YORK



Henry Vogt Machine Co.

**ICE and REFRIGER-
ATING MACHINERY**

Louisville, Kentucky.

Dallas, Tex.—Anheuser-Busch Brewing Company, of St. Louis, will build an ice and cold storage plant.

Montreal, Can.—St. John Ice Company will build an ice house with storage capacity of 7,000 tons.

Savannah, Ga.—W. W. Aymar will build an ice factory.

Mitchell, S. D.—J. E. Turner & Son will erect a cold storage plant in connection with their creamery, at a cost of \$12,000.

Emporia, Kan.—Adolphus Busch, of St. Louis, will erect a 28-ton ice plant.

Orangeburg, S. C.—The Columbus Iron

Works Company, of Columbus, Ga., will install a 15-ton absorption machine in the ice plant recently destroyed by fire.

FRESH AND COLD STORAGE BUTTER.

The market on Jan. 28 was firm. Creamery extras in New York at 22c.; do., firsts, 19@21c.; do., seconds, 17@18c.; held extras, 18@19½c.; do., firsts, 16½@17½c.; State dairy, firsts, 18@19c.; seconds, 15@17c.; western factory held, 13@14½c.; packing stock, held, 13@14½c.

In Boston prices for extras were slightly higher, being quoted 22½@23c. More than half the creamery sold was held goods, which sold 21½@22c. Stock came out of cold storage to the amount of 10,194 tubs, leaving 155,081 tubs, as compared with 115,256 tubs at the same date last year.

In Philadelphia prices were 1c. higher than in New York for extras, and held butter was offered freely. Western creamery, extra, 23c.; do., firsts, 22½c.; held, creamery, 17@20c.

In Chicago prices were slightly lower than in the East, extra creamery being quoted at 21½c.

FRESH AND REFRIGERATOR EGGS.

Once more the weather has stepped in and seriously affected the egg market. Similar conditions also prevailed in the Southwestern States, with the result that shipments have been light. Prices in New York: Nearby fresh gathered, extras, 39c.; do., seconds to firsts, 36@38c.; western fresh gathered, 39c.; seconds to firsts, 27@38c. There were no offerings of refrigerator eggs, as the stock is practically exhausted.

In Boston the market was steady and prices were lower than in New York. Western, 30@32c., and in some cases 33c. was quoted. Eastern fresh 32@35c. A few refrigerators were sold 28@29c. The stock in cold storage was 2,015 cases, as compared with 8,369 cases at the same time last year.

In Philadelphia the stock of refrigerator eggs was practically exhausted and no prices were quoted. The cold weather caused a slight rise in the price of fresh eggs. Prices: Nearby choice, 32c. at mark; western, 32c. at mark; southwestern, 31@32c. at mark.

In Chicago prices were lower than in New York. The market was firm. Extra fresh, 34½c.; firsts, 33c. The stock in the refrigerators is practically exhausted in this city, and also in other parts of the country.

**NEPONSET
AND
LAMINOID
INSULATING
PAPERS**

F. W. BIRD & SON • ESTABLISHED 1817
EAST WALPOLE, MASS. • NEW YORK • CHICAGO

W. H. BOWER, General Manager. GEORGE R. BOWER, Secretary and Treasurer.

The AMMONIA CO. OF PHILADELPHIA

Gray's Ferry Road and Twenty-ninth Street
PHILADELPHIA, PA.
MANUFACTURERS & DISTILLERS
OF AMMONIA

America's Oldest Ammonia Plant
AQUA ANHYDROUS SULPHATE

26° AQUA

Especially Refined and Purified for
ABSORPTION MACHINES

ANHYDROUS

ALWAYS PURE ALWAYS DRY



**DISTILLED FROM AQUA
AMMONIA OF OUR OWN
MANUFACTURE**

FOR REFRIGERATING AND
ICE MAKING

INQUIRIES INVITED

Stocks Carried in Principal Cities

AMERICAN LINDE REFRIGERATION Co.

ICE-MAKING AND REFRIGERATING MACHINERY

AMERICAN LINDE PATENT AIR CIRCULATING SYSTEM

**Keeps Meat in Better Condition and for Longer Time
Than Any Other System**

INSURES PURE AIR—SWEET MEAT—NO MOULD—BEST COLOR

FURTHER INFORMATION ON REQUEST

PROVISIONS AND LARD

Weekly Review

All articles under this head are quoted by the bbl., except lard, which is quoted by the cwt., in tcs., pork and beef by the bbl., or tierce, and hogs by the cwt.

Good Undertone from Supplies and Demands—Frequent Changes from Speculation—Outsiders More Freely Buying—Slight Concessions from Advanced Prices.

The speculation about centres in the May option. A little demand is had for the July option of lard and ribs; it is probable that this later delivery will soon show a swelling trading on speculation.

The lard speculation has more force than that for either pork or ribs.

That the lard is going out of the country in full volume, with 23,000 tierces of it exported in the previous week, and that it is being more freely than in the previous year consumed at home, form strengthening features. Indeed, it is impossible to make any material accumulations of the lard, notwithstanding the rather large receipts of hogs.

The point still exists of a less lard production from the hog supplies than had been expected for the winter packing, and of a materially less supply of heavy average meats because of the lighter weight hogs arriving.

The average weight of the hogs at Chicago in the previous week was 206 lbs., against 208 lbs. in the previous week; of course, these figures compare well with the previous two seasons, but they are much under the weights usually regarded as a probable outcome when there are announced large forage crops. In the corresponding week in 1903, the average weights were 211 lbs., and in the previous year 207 lbs.

The hog prices are upon a very reasonable

basis, as compared with those of several years; they were lower at Chicago than at present four years ago; then the average price was \$4.60, and five years ago \$3.65, while last week the average was \$4.90; yet last year the average price was \$6.50 in the corresponding week.

Just now not more than very moderate changes take place in the prices of the hogs, and as alternately a little better or somewhat lower, as the day's supplies of the hogs may be exceptionally large or otherwise.

On the whole, there are now rather full receipts of the hogs, however lighter their average weights than desired.

But the hog supplies of the country continue to be moved forward promptly; on the grain position there is little hope that the hogs will be held back for more liberal feeding.

It is clear that as hogs are 1½c. per pound cheaper than a year ago at this time, while corn is now higher than then, that there is greater reason this year than in the previous season for marketing the hogs in rather a hurried way.

It is well understood that the corn crop this year had poor weather for its curing, and that further along in the season it will be in better condition for feeding; at the same time, as the season wears along, the traders have increasing doubt that there is a corn crop of the volume that it had been led to expect there would be by the official statements as to the yield.

It is a fact that the farmers are very confident over the prices for the grain, while they are even now able to get 5c. per bushel better market values for it than those that prevailed at this time last year; thus this week on Wednesday 50c. was bid for May corn at Chicago, while at the corresponding

time in the previous year the prices stood at 44½ to 45½c.

In many western sections a good deal of feeding is steadily being done from the surplus of the previous year's corn crop, while all over the West the disposition among farmers is to do as little feeding of hogs as possible, although feeding of cattle pays better. As soon as the hogs get up to marketable condition they are sent forward to the packing centres.

The product markets for the week, with their frequent fluctuations, have permitted a good deal of scalping. At the same time the outsiders have been freer buyers, especially of lard. There has, however, been a desire to take small profits; this has been against the strength of the sentiment that the lard market would ultimately have a pronouncedly bullish turn.

On Monday the interests that had been sharply on the "long" side bought 15,000 tcs. lard.

While we have for some time regarded the products markets, and especially as concerns lard, as in good shape for firmness and moderate advances in prices, yet there has seemed no reason for any decided manifestation on the bull side, for the present.

Even considering the fact that the consumption of lard is well alongside of the production of it and that the stock of pork is being held down, yet there is a fair stock of some cuts of meats, although many other cuts of meats, especially heavy averages, are getting scarce on poor hogs; besides, it could hardly be expected that markedly sensitive conditions would set in, while the hog receipts were likely to run of full volume.

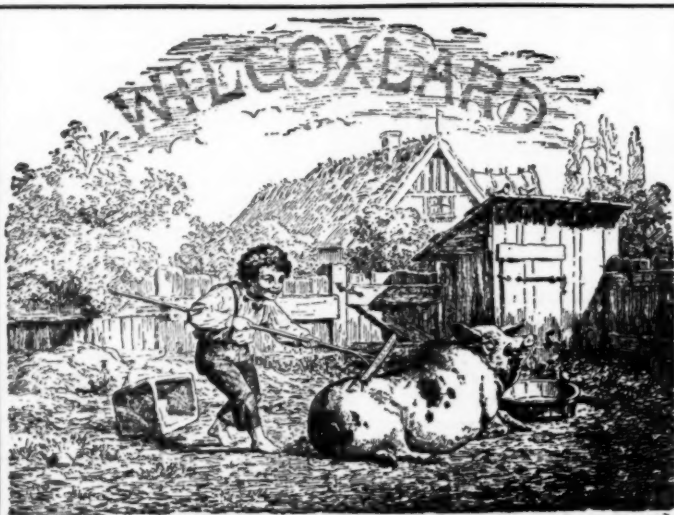
It would appear doubtful if the markets will get in the near future very much above late outside prices, and which have frequent reactions. Yet, on the whole, the situation favors selling interests, although, at this writing (Thursday) the products are lower on large hog receipts.

The W. J. WILCOX
Lard and Refining Co.

New York,
Offices: 27 Beaver Street

Refiners of the Celebrated
Wilcox and Globe Brand

Pure Refined Lard



CARROLL S. PAGE, HYDE PARK, VT.

Green Calfskins, Country Hides, Sheep
Pelts, Tallow, Bones.
Wool Puller and
Tallow
Renderer
Manufacturer of
Page's Perfected
Poultry Food

There has been at times in the week a little raiding of the market, especially for pork, by packers, and which brought about moderate declines, followed by a gathering in of the stuff as it came from hands of the outsiders and reactions in the prices. At the moment there is some weakness.

The outsiders are the best buyers, but the packers are not inclined to let them run away with the market.

The foreign markets appear to be reserved buyers of cash or contracts of lard and meats as concerns orders to the West.

But the consignments are steadily liberal to Europe, and as they do not appear to be burdensomely accumulating there the fact that they are being consumed is of chief consideration.

And there is little question that, as concerns fats, the pure lard is being more extensively used in Europe than in the previous year, and that the compounds have lost their just degree of consumption.

The north of Europe has had steadily buying orders for edible grades of cotton oil, but even this section is taking much less of them than in most seasons, and shows a loss of compound lard consumption.

It would appear probable that if pure lard advances materially further, after the hog supplies are better forward, that the compounds will have decidedly more attention from consumers, not only in Europe but in our home markets. Estimated Chicago stocks 19,000 tcs. lard, 26,000 bbls. pork, and 36½ million pounds ribs.

In New York there has been a moderate export business in pork, with sales of 500 barrels mess at \$14.50@15; 600 barrels short clear, in lots, sold at \$14.50@17; 200 barrels family, \$15@16; Western steam lard at \$7.60; steam lard sold at \$6.75@7 for 550 tierces. Compound lard has been advanced ¼c. to \$6.75. City meats have had a fair demand for bellies, with increased firmness as to their prices. Sales of 80,000 pounds pickled at 7½c. for 12 lbs., closing at 7½c. asked and at 7½c. for 14 lbs. average; 4,500 loose pickled hams at 9¼@10½c.

2,500 pickled shoulders at 5¼@6c.; green hams, 9¼@9½c.; green bellies, 7½@7¾c.

Exports for the week from Atlantic ports: 4,306 bbls. pork, 13,716,496 lbs. lard, 13,882,782 lbs. meats; corresponding week last year: 3,637 bbls. pork, 15,087,494 lbs. lard, 12,519,703 lbs. meats.

BEEF held firmly; moderate demands; city extra India mess, \$15@15.50; barreled, extra mess, \$8@8.50; packet, \$9.50@10.50; family, \$10.50@11.50.

PRODUCE EXCHANGE NOTES.

Memberships sold at \$200 and \$225, chiefly at \$200.

Proposed for memberships: L. T. Ingram, John H. Frobisher; Heston S. Scheffey, Adolf R. Blum.

New members: Fred H. Smith, Jr., William Egenberger, William Everts Dean, Ashley Bigelow; G. N. Kirkpatrick, Edward T. C. Slease, Edward F. Geer, Everett Jerome, R. H. Johnston.

Visitors: Maurice Pincuffs, Antwerp; C. Farraji, Marseilles; M. T. Lee, Minneapolis; Charles B. Murray, Cincinnati; R. S. Lyon, J. J. Bryson, George E. Campbell, J. J. Silberhorn, A. O. Mason, R. B. Slaughter, Chicago.

HIDES AND SKINS

(Shoe and Leather Reporter.)

CHICAGO.

	1904.
Native steers, spready.....	12½@13½
Native steers, heavy.....	— @11
Native steers, light.....	— @10
Texas steers, heavy.....	— @11½
Texas steers, light.....	— @10½
Texas steers, ex. light.....	— @9½
Butt-branded steers.....	— @10
Colorado steers.....	— @9¾
Native cows, over 55 lbs.....	— @10
Native cows, under 55 lbs.....	— @9½
Branded cows.....	— @9½
Native bulls.....	— @9
Branded bulls.....	— @7¾
Pates, per 100 lbs.....	— @85
Trimnings, per 100 lbs.....	— @75
No. 1 heavy steers.....	— @9¼
No. 2 heavy steers.....	— @8¾
Side-branded steers, flat.....	8 @9¼
Side-branded cows, flat.....	7½@8¼
No. 1 heavy cows.....	— @8¾

No. 1 buff hides.....	8¾@8½
No. 1 ex. light hides.....	8¾@9
No. 2 buff hides.....	— @7½
Bulls, flat.....	— @7½
No. 1 calfskins.....	12¼@13¼
No. 1 kips.....	10½@11
Deacon skins, each.....	62½@82½
Slunks, each.....	40 @60
Horsehides, each.....	3.55@3.60

Sheep Pelts.

Green salted pelts, p'ker lambs.....	1.20 @1.23
Green salted packer sheep.....	1.35 @1.50
Green salted country pelts.....	85 @125
Dry pelts, Montana, butchers' full woolled.....	.12 @12½
Dry pelts, Utah butchers' full woolled.....	.11¼ @12
Dry pelts, Wyoming butchers' full woolled.....	— @12
Dry pelts, Colorado and New Mexico, butchers' fair run.....	— @11
Dry flint shearlings, good stock.....	.10½ @11
Dry flint shearlings, damaged.....	3 @7
Dry murrains, Montanas and Utahs.....	.12½ @12¾
Dry murrains, Colorados.....	.11 @12

BOSTON.

Dry—Selected.

California.....	.21@25..19 @—
Southern.....	.13 @14
San Antonio.....	.18 @—
Texas.....	.21@28..17 @17½

Salted.

Brighton abattoir steers.....	9¼@—
Brighton abattoir steers, butt-branded.....	8¼@—
Brighton abattoir cows.....	8½@—
New England cows, green.....	6 @6½
New England cows, salted.....	8 @8½
New England steers, salted.....	9 @—

Wet Salted.

Southern.....	.35@40..7¼@—
Texas ox and cow.....	.60@70..7¼@—
Western cows.....	8¼@8½
Western seconds.....	7¼@7½
Extremes.....	8¼@9
Extremes seconds.....	7¼@8

Calfskins.

Dairy.....	55@60
4 to 5 lbs.....	75@80
5 to 7 lbs.....	90@95
7 to 9 lbs.....	1.20@1.25
9 to 12 lbs.....	1.55@1.65
12 to 16 lbs.....	1.75@1.80
16 to 25 lbs.....	2.10@2.20

NEW YORK.

Selected.

City natives—60 lbs. and over.....	10¾@11
City butt brands—60 lbs. and over.....	@9¾
City Colorados—60 lbs. and over.....	9½@9¾
City bulls—all weights.....	8¾@—
City cows—all weights.....	10 @9¼

City Calfskins.

5-7.....	\$1.12½
7-9.....	1.42½
9-12.....	1.67½

Country Calfskins.

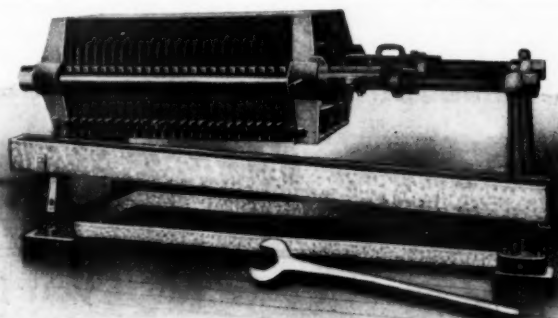
5-7.....	\$1.00@1.05
7-9.....	1.30@1.35
9-12.....	1.60@1.65

ENGLAND'S MEAT CONSUMPTION.

Britishers eat 13 times as much meat as they used to 70 years ago, and more than the Germans do. Every Briton has 121 lbs. per year to live on, ranging from 300 lbs. for the wealthy to 107 lbs. per head amongst the laboring classes. Of this meat 55.45 per cent. is home production and 44.55 imported. The meat production in England is estimated to be 662,520 tons of beef and veal, 313,822 tons of mutton and 269,578 tons of pork.

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TALLOW, STEARINE, GREASE and SOAP

Weekly Review

TALLOW.—The tone of the markets in every direction is quite firm. Without an actual advance, except in some of the Western markets, where the outside asking rates have been readily met, yet buyers are taking hold with confidence, and material accumulations of the more desirable grades have been well taken up.

Yet the demands come chiefly from the soapmakers, and it is clear that if the compound lard business ruled of ordinary activity that the beef fat markets would be even stronger than they are at present.

Indeed, the edible tallow is out of the usual proportion of value with the soapmaking grades; yet this edible grade has been taken more freely for England.

That the soapmakers' demands for the tallow would be of much more extensive volume than in the previous year had been pointed out as a probable feature, in consideration of the high cost and scarcity of some other raw materials, and the diversion of demands from them to tallow.

And the feature is likely to continue for the remainder of the season of relatively high cost palm oil, coconut oil and cotton oil by which the extent of wants of tallow by the soapmakers will be kept along of larger volume than in the previous year, whatever prices may prevail as favoring buyers or sellers.

But even for cotton oil, with its price close to that for tallow and the necessity of the soapmakers taking a prime grade of it, since there is very little of the off quality to be had this season, the soapmakers are picking up moderate quantities of it for accumulation.

The entire position of the fat markets shows well for firmness, in that there appears no burdensome holdings anywhere, and that as fast as a material supply is made that demands come up for it.

Thus at Chicago latterly the manufacturers bought the prime packers' grade at 5½¢, and the city renderers at 5¼¢, and cleaned up the more important offerings.

The production of tallow in New York has increased to 775 or 800 bbls. weekly, and yet the January make of it is well sold up, and, as well, a fair proportion of the makes up to the middle of February.

There have been 450 hhd. city sold at 5¢, all to local soapmakers, and 5¢. is further bid, and city, in tierces, has been quoted at 5¼¢.

And it must be considered that the tallow production, the soap grades of it, has depended for a few days essentially upon home trade wants, since England has become quieter over the supplies here for that class of stock because of the stronger prices in this country, and which have not been followed in English markets.

The London sale on Wednesday showed unchanged prices, with 500 casks offered and 30 per cent. of it sold.

Edible tallow in New York is quoted at 5½¢@5¾¢, with 350 tcs. sold at 5½¢@5¾¢. Last week there were 1,500 tcs. sold, of which 1,000 tcs. for England at 5½¢.

Country made has sufficient demand to use up the offerings of it, and at strong prices. Sales of 350,000 pounds at 5¼¢@5½¢, as to quality, chiefly at 5¼¢.

OLEO STEARINE.—The markets at the East settled to 6½¢, at which there was a large business. Some lots were had at the West at 6½¢, although to 6¾¢. made. The late stronger lard market hardly increased the demands for the compounds, yet the compound makers took the stearine freely at the easier price for it. There is now no desire to sell at 6½¢; indeed, it is said that the feeling is stronger and that 6½¢. would be paid. There is a very fair supply on sale both here and at the West. But the pressers feel that February will show more important demands for the stearine. Sales have been fully 900,000 pounds and 200 barrels in New York at 6½¢, and 500,000 pounds in Chicago at 6½¢@6¾¢.

LARD STEARINE is not relatively as the price of lard, because of slack demands. Quotations are 7¼ to 8¼¢. for Western and city, yet they are somewhat nominal.

OLEO OIL.—Consumption in Rotterdam appears to use up the imports there rather closely. The market, therefore, is firm. Rotterdam quoted at 48 florins. In New York, choice, 8¼¢; prime, 6¾¢; low grade, 5½¢. Neutral lard, 49 florins in Rotterdam.

GREASE.—The export interest is of a very moderate order. The local soapmakers and pressers are steady buyers. Market strong at the previous week's prices. Yellow, 4¼¢@4½¢, and house, 4½¢@4¾¢; "B" white, 5¢; fine white, 5½¢@5¾¢.

GREASE STEARINE.—Supplies are moderate, and prices firm. Yellow, 5¢; white, 5½¢.

CORN OIL.—Hard to buy except from second hands under 4.05, and job lots to \$4.12½@4.25. Exporters are quiet for the present, but a considerable supply had been sold ahead.

PALM OIL.—The light supplies are still offered with a good deal of reserve. Market strong. Red, 6¼¢@6½¢; Lagos, 6¾¢.

COCOANUT OIL still favors sellers, with an advance in prices, with a moderate degree of activity to trading and higher cables. Ceylon, spot, 6½¢; January to March shipments, \$5.87½@6; Cochín, spot, 6½¢@6¾¢; do. shipments, 6¼¢@6½¢.

NEATSFOOT OIL.—Trading is of a narrow order, and in small lots; 20 cold test, 97@98¢; 30 cold test, 85@86¢; 40 cold test, 67¢; prime, 52¢@54¢; dark, 46¢.

COTTONSEED STEARINE moderately wanted. Quoted at 5¢. per pound.

LARD OIL.—There is a fairly firm market for the prime qualities, with moderate supplies. Quoted at 62¢@63¢.

IMPORTANT FERTILIZER ORDER.

The Georgia Commissioner of Agriculture has issued an important order governing the sale of fertilizers in that State. It is as follows:

That all importers, manufacturers, jobbers, dealers and manipulators of commercial fertilizers and fertilizer material, who desire to do business in this State under the act passed by the Legislature in 1903 and approved by the Governor August 14, 1903, providing a way by which bulk goods may be sold to individuals or firms who desire to purchase the same for their own use and on their own land, but not for sale.

Importers, manufacturers, jobbers, dealers and manipulators who desire to do business under this act are first required by this department, before selling or offering for sale any fertilizer, acid phosphate or other fertilizer, material in bulk, to register with this department upon blanks furnished by this department that they desire to sell in bulk. They shall state the source from which they obtain their acid phosphate, nitrogen and potash. They shall also state the guarantee they place upon these goods before selling or offering for sale.

After they have registered, then they may proceed to sell or offer for sale fertilizers, acid phosphate or other fertilizer material in bulk to persons, individuals or firms who desire to purchase same for their own use on their own land, but not for sale.

When such sales are made in bulk and delivered or shipped, the importers, manufacturers, jobbers, dealers and manipulators, who have so registered and operating under this law, shall notify this department upon the delivery of the goods or the shipment of the same, and shall state the name of the person to whom sold, where shipped, number of tons shipped and the grade of goods, and shall at the same time remit to this department 10 cents per ton for each ton delivered or shipped. This includes all local deliveries as well as shipments.

Any violation of this rule shall be construed to be a violation of the act passed by the Legislature in 1903 and approved by the Governor August 14, 1903.

This rule takes effect February 1, 1904.

O. B. STEVENS,

Commissioner of Agriculture.

Approved:

JOHN C. HART, Attorney General.

GERMAN IMPORTS FROM ARGENTINE.

The German imperial customs reports show that during 1902 there was imported into Germany from the Argentine Republic, the great South American cattle country, over seven million dollars worth of cattle hides, and nearly half a million dollars' worth of sheep hides. No meats or meat products whatever appear in the list.

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New York City**

COTTONSEED OIL

Weekly Review

THE NATIONAL PROVISIONER is an official organ of the Interstate Cottonseed Crushers' Association, and the official organ of the Oil Mills Superintendents' Association of the United States.

Even Stronger Prices—Production Increasing Slowly—Seed Supplies Still Offered Reservedly—Home Demands Moderate—Export Interest Slack.

The oil production makes slow headway to a larger volume. The seed offerings increase slowly. The supplies of the oil in the hands of the mills are not of burdensome volume in any locality. Many of the mills have only a few tanks to sell, while others as having some sort of a supply believe that their holdings are good property and reject current bids for them. It may be said that the mills, as a whole, do not care to contract ahead, and that they are readier sellers for the prompt deliveries than they are for the deliveries running into the spring months, while even for the prompt deliveries they have $\frac{1}{2}$ c. better prices offered them than those in the previous week.

Indeed, some of the mills as they part with their crude oil buy the refined at the seaboard to hold for possibilities of better prices. Yet the amount of the trading is of a narrow order in the refined because there is not much of the crude being sold by the southeast mills which alone, seemingly, are disposed to take the chances on the refined. The Texas and Memphis mills have offered freer quantities of the oil than other sources.

Some of the mills in the southeast sections report that they are getting a larger quantity of seed than they expected they would get even by the outside prices for it they have been bidding laterly, and this is true in the Carolinas as well as in some of the other States. But, as a whole, there is a good deal of disappointment in the Carolinas over the amount of seed that has been had, and no State, not even Texas, has met the seed market promptly in marketing supplies.

A \$21 price has been paid as a rule for the seed, in the Carolinas, although there are exceptional sales upon an even higher basis, or up to \$23, and in a general way the prices, as covering the entire South, still range from \$18 to \$23.

The southeast mills have made for their crude, in tanks, as marketed, in small lots, $29\frac{1}{2}$ @30c., and has placed 40 to 50 tanks at those figures; but 30c. is now bid, and there is very little disposition to sell. There is practically an arbitrary price on the crude

for future deliveries, and Texas now wants up to 30c. for its crude, although it had made sales at 29c. The most important sale latterly had been that at Memphis at 31c. for equal to 10,000 barrels in tanks, basis Memphis freights.

The compound lard makers have been compelled to buy the oil moderately, as none of them had anticipated wants as freely as in most seasons. The conservative disposition in buying remains with the compound makers. That there must be steadily important demands for the oil from the compound people goes without saying, although the compound makers are not likely to use anywhere near as much of the oil as they used in the previous year.

Indeed, it is probably a fortunate circumstance that the needs of the oil will be diminished this season by comparison with those of last year, since there is no prospect of an oil production anywhere near as large as that of last year. Our expectations concerning the modified extent of the oil productions are steadily borne out by developments.

But everything points to a larger business with the compound makers than had since the beginning of the oil season, and with an increase in the compound lard business will be better demands for the oil.

It is true that with the cost of the oil, and which is now close to the outside prices of the previous year, that the compound makers are at a greater disadvantage than then, since it is impossible to place the prices of the compounds as low as in last year by comparison with those of pure lard; yet the situation of the lard market is such that there is good reason to expect by the spring months materially more demands for the compounds, and in that degree an increased consumption of cotton oil.

And a singular development of the cotton market is in even now a somewhat increased demand for the oil from the soapmakers even in local sources. It is true that only moderate quantities of the oil are being taken by the soapmakers; nevertheless, that they are disposed to buy it even in the degree implied when it is essentially at the price of tallow proves the necessity of having the oil, as well as implying that the soap people are inclined to buy the raw materials generally for accumulating, and in their belief that they are all upon a reasonable basis, considering the less supply of them than had been looked for with the winter season.

The scarcity of and high prices for palm oil and cocoanut oil divert demands to other

fats; tallow takes most attention of the soapmakers, but even it is steadily bought up closely and left over and other demands go to cotton oil; the cotton oil even if it is at 5c. per pound, and of less service than tallow, which is essentially at the same price, yet it is relatively cheap by comparison with some other soapmaking oils, and notably palm oil.

There is no prospect of European soapmakers' demands for cotton oil, and the foreign demands for edible qualities of it are likely to continue light. Indeed, the exports of the oil, as well as the home trade consumption of it, have been much less than ordinarily thus far this season, whatever the prospects of an increased home consumption of it.

Marseilles, under expectations of very fair supplies of peanut and sesame oil, but more especially of sesame, and which are likely to be shown in February, and to continue for about four months, is already reselling some of its cotton oil at less prices than possible for it on importations from this country; the prices made, however, undoubtedly show profits since Marseilles contracted for most of this oil at an early part of this season when prices for it were much lower than they are at present. On the other hand, some of the Mediterranean markets are bidding in this country $\frac{1}{2}$ c. more for the oil than the Marseilles prices. The north of Europe has been buying from "hand-to-mouth" on the basis of 37c. for prime yellow here. The winter yellow grade is held at 40@41c., and 39c. is bid for it by export sources. White and butter grades have rather more demand than the winter yellow from the foreign markets, with 39c. f. o. b. New York bid in a small way, but a disposition to ask more money.

Our home soapmakers have paid up to $37\frac{1}{2}$ @ $37\frac{3}{4}$ c. for two or three lots of prime yellow, in New York, for 500 barrels, in lots, and other sales here have been 600 barrels prime yellow, in lots, at $37\frac{1}{2}$ @ $37\frac{3}{4}$ c., closing with 38c. asked. There have been sales here, as well, of 600 barrels prime yellow, February delivery, at 37c., now at $37\frac{1}{2}$ c. bid and $37\frac{3}{4}$ c. asked; 400 barrels do. May at 38c.; 800 barrels do. at $38\frac{1}{2}$ c., and 500 barrels do. at $38\frac{1}{2}$ c., closing at $38\frac{1}{2}$ c.

The lard market position, which is likely to increase demands ultimately for cotton oil, through enlarging the business in the compounds, looks in this way: that the production of the lard from the large in volume receipts of hogs fails to increase the stock of it that the consumption of the lard is liberal and materially greater than that of the previous year, thus far this season, to the loss of trading in the compounds, that because the hogs coming forward show poor feeding, with their average weights

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much less than had been expected, that there is just so much loss of lard production, despite their liberal numbers, and that light weight hogs are likely to be a feature at the packing centers until a late period of the spring season, because the corn crop had poor weather for its curing, while it is doubted that the corn crop is of the large proportions implied by official estimates of it. Therefore, that the stock of lard is not likely to be burdensomely held for many weeks to come. There is every reason to believe from the outlined lard market that the demands must turn, ultimately, in a fair degree to the compounds, and that cotton oil will be more freely consumed. It is clear that a larger oil production is needed.

The compound makers have kept their prices of compounds down despite the late advanced prices for pure lard; at mid-week they were advanced $\frac{1}{4}$ c. to $\frac{3}{4}$ c. for car lots. The compound makers are favored this year in the cost of raw material, only in lower

cost oleo stearine, which at present is at $6\frac{1}{4}$ c. per pound, while last year the major portion of the trading in it was done at from 11 to $14\frac{1}{2}$ c. The cotton oil used in the compounds, with its full cost, or over 5c. per pound, as well as in consideration of the fact that the compounds have to be sold this year at a lower price than existed for them in the previous year, because of the lower cost of pure lard prices than then, means a much narrower profit than ordinarily on the compound lard trading.

The most satisfactory portion of the business with the manufacturers, those making compounds and soaps, is in the soaps, and in which there is an exceptionally large trading, and by which the tallow supplies are steadily closely bought up, with, as well, increasing demand from the soapmakers for cotton oil. Yet the raw materials for the make of soaps are costing more money than had been counted upon for this time of the year, however more reasonable in value some of them by

comparison with the trading basis of the previous year. But in an all-around way it may be said that the manufacturers in the fall season were counting upon, as the season advanced, an abundant supply of all fats and much more satisfactory prices to them than those of the current trading basis. There has been the poorly cured corn crop to cut off some supplies of animal fats, and also the remarkable cotton oil developments in the narrowed supplies of the oil through the seed position, back of which latter feature has been the influences from the cotton speculation, in causing stiffer prices held for the seed, as well as prompting more of it for use as a fertilizer.

It is said that cotton is being held back as well in Egypt, on account of the conditions of the speculation in it this year, and that England is getting less Egyptian seed than it expected, although its make of the oil has somewhat enlarged. But the English market for the oil is suffering a little be-

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DALLAS, TEXAS.

cause of the disposition of the continental consuming countries to depend more upon their other oils, and that the slightly reduced price of 19s. quoted from England is on account of that disposition. The English oil production, while it probably does not get beyond 450,000 barrels for the season, yet it is always sold promptly; therefore, market prices are tested there at once from supplies and demands.

We doubt that the oil production in this country will be more than 1,800,000 barrels this year, against in the neighborhood of 2,300,000 barrels in the previous year, and even if the mills run to a later period than ordinarily this season. This idea of the production is had from the current and prospective offerings of the seed supplies, the present great indifference to sell seed even at the high prices for it, the mills running on short time and the reports from them of a discouraging order as to the prospects of their getting seed supplies. Of course, nothing definite can be known as to the extent of the oil production until the season winds up. But it strikes us from the temper of other fat markets and their statistical positions that perhaps about that diminished quantity of the oil will about satisfy demands, since the export business is less than that of last year, while it is likely to continue conservative for the season because of the prices for the oil, and it could not be expected that home consumption of the oil would be anywhere near as large as the exceptional volume of it in the previous year, no matter how much the home demand is likely to improve for it as the season advances because of the pure lard position. The deduction would be that the oil market would remain practically in the sellers' favor.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from
Aspegren & Co.)

Market has continued strong and the week closes with a further advance of about 1c. The volume of business doing is, however, still small and the market, on the whole, is very narrow. Exporters are still entirely out of the market, prices in Europe being now much below our parity. Local refiners now and then take a lot of oil, but the buying is mostly on the part of the Southern speculators and the crude oil mills in the South, who replace sales of crude oil for prompt delivery by buying refined against it for later delivery.

During the last 7 to 10 days sales of crude oil have been rather more numerous and prices have advanced about 1c. The refiners have taken the oil at from 29½ to 30c. The general asking price to-day is 30½c., but so far we learn of no business at this figure.

We quote to-day as follows: Prime summer yellow cottonseed oil, January 37½c. asked and 37c. bid; do., February-March, 37½c. asked and 37c. bid; do., April, 38¼c. asked and 38c. bid; do., May, 38¼c. asked and 38¼c. bid. Prime winter yellow cottonseed oil, 40c.; prime summer white cottonseed oil,

40c.; Hull quotation of cottonseed oil, 19s.; prime crude oil in tanks in the southeast, 30½c. asked and 30c. bid; do., in Mississippi valley, 30½c. asked and 30c. bid; do., in Texas, 30c. asked and 29½c. bid.

AMERICAN OIL IN AUSTRIA.

Consular reports indicate that an attempt will be made in Austria to increase the duties on American cottonseed oil in that country to a prohibitive figure, the excuse being the desire to foster the home oil industry. The attempt is not likely to meet with success, however, according to United States Consul Hossfeld, of Trieste, who reports:

The import duty on cottonseed oil is \$1.96 per 220 pounds. It is proposed by the government to increase this duty to \$8.12 per 220 pounds, which would be absolutely prohibitive. The advocates of the proposed increase have always asserted that it is necessary for the building up of the home oil industry. It would, however, be difficult to substantiate such a claim. Olive oil never has been and probably never can be produced in Austria-Hungary in sufficient quantities to supply the home demand for table oil, and its cheaper substitutes, such as rapeseed oil and sunflowerseed oil, are rejected even by many of the less fastidious as unfit for human consumption.

Attempts have been made to import the raw material and produce cottonseed oil in Austria, but all such attempts have failed because the cottonseed suffers by the long sea voyage, and the quality of oil produced therefrom is greatly inferior to the American product. Experiments made with Egyptian cottonseed, which does not seem to undergo chemical changes during the comparatively short journey from Egypt to Austria, have shown that it is not fit for the manufacture of edible oil.

Furthermore, it is not at all probable, if the cottonseed oil industry were undertaken here, that a profitable market could be found

in Austria-Hungary for the oil cake, which is so important a by-product of the cottonseed oil industry, inasmuch as its yield constitutes from 85 to 90 per cent. of the weight of the raw material. Serious doubt must therefore be expressed whether the proposed imposition of a prohibitive import duty on cottonseed oil would in the long run accomplish its purpose.

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LIVE STOCK REVIEWS

CHICAGO.

(Special to The National Provisioner from the Bowles Commission Company.)

CATTLE.—Receipts of cattle the first three days this week were 37,050, being about 27,000 less than the same period last week. Official receipts Monday were only 14,706, and the market was active and 10@20c. higher than the low point last week. However, the trains were all late, and business somewhat delayed on that account, as the buyers were loath to fill their orders until the entire supply arrived, but late in the day it looked as though receipts would not be as heavy as the early estimate—20,000—and the market was very active at the advance. The Bowles Livestock Commission Company again topped the market Monday with two loads of 1,427-lb. steers at \$5.60, for G. W. Willdrick, of Colusa, Ill., but only comparatively few loads brought over \$5.25. Most of the medium to good steers sold at \$4.50@5. The demand for butcher stock was very good, and prices ruled generally 10@15c. higher than the close of last week. Good to choice cows sold readily at the advance, bulk of that class going at \$3.55 @4, with most fair to good grades \$3.10@3.55. Stockers and feeders were in good brisk demand, for not many were included in the receipts. Tuesday, with 5,350 fresh arrivals, the demand for good cattle was very active, and prices 10c., and in some cases 25c. higher. To-day, with another light run—estimated receipts being 17,000—the market is very active and again 10c. higher on the good grades. The market would average fully 50c. per cwt. higher than the low point last Thursday. We look for light receipts the balance of the week and good steady market the opening of next week.

HOGS.—Receipts of hogs the first three days this week were 124,337, showing an increase of about 9,000 from the same period last week. Monday, with receipts estimated at 47,000, the market was steady at the opening, but improved later in the day. Trains were late getting in, owing to the severe weather, and there were about 13,000 hogs remaining unsold at the close of the market. Mixed packing hogs sold from \$4.80 @ \$5.05, with top hogs at \$5.20. The demand centered principally on the heavy weights, which sold freely at a shade higher prices than Saturday. Tuesday, with early estimated receipts of 35,000 and official receipts, 30,398, the general market was about 5c. lower. There was a weak feeling all day, and trains again arrived late, which made the market early in the day very slow. To-day, with receipts estimated at 46,000, the market is about steady, with a good demand for heavy grades.

SHEEP.—Receipts of sheep the first three days this week were 62,591, being about 5,000 less than the same period last week. The market opened active and strong, prices being generally 15c. higher, and in some cases 25c. higher. Tuesday, however, trade was very slow, and the advance was lost. The receipts at the Western markets were generally light. This break was caused by a shortage of refrigerator cars, the packers being unable to get their cars back from the East on account of storms. This left their coolers full of beef and mutton. To-day, with receipts 20,000, prices are steady at the decline. Handy weight sheep are scarce, meeting with ready sale. Choice Western lambs to-day selling at 6c., with one bunch of natives up to \$6.15. Wethers at \$4.25@4.50; ewes, \$4@4.25; yearling wethers at \$5@5.25, with prime light weights quotable at \$5.40.

ST. JOSEPH

(Special to The National Provisioner.)

Under light receipts Monday and strong general demand 10 to 15c. of the 15 to 25c. break recorded last week was secured by sellers without the least difficulty, which goes to show

that the country controls the whip-hand, if they will only be conservative in marketing their cattle. The trouble last week was the over-crowding of the markets east, there being a run of 30,000 on Monday, followed by 26,000 on Wednesday at Chicago, which brought a generally 40 to 60c. decline in values, or back to about the low time of the season. Choice finished beeves were missing, but good kinds sold at \$5, and the bulk of the offerings run to medium and half-fat kinds. Cows and heifers and bulls and stags sold sharply lower the forepart of the week, but under reduced supplies the week closed with only a loss of 10 to 15c. Supplies of stock cattle were comparatively liberal and the demand from the country was slack the first two days of the week, which brought about a severe break in the market and about the best country trade of the season.

The bearish talk indulged in by packers early this month, when they predicted heavy supplies and prices down to \$4 this month, seemed to have little effect in the country, for receipts have not been excessive on the whole and the top price was \$5.15, with the bulk of the sales at \$4.90 to \$5.05, and the month is well advanced. The farmer who kept his light hogs and shipped only the fat grades during the recent raid by packers evidently struck the nail on the head, when they thought prices would react later on and that it would be good profit to feed corn to hogs at prevailing prices of corn.

The excessive supplies of sheep in the east last week, where, from all reports, there is an enormous number ready to be forwarded to market, brought about bad conditions all along the line.

KANSAS CITY.

(Special to The National Provisioner.)

CATTLE.—Receipts this week were 41,700; last week, 44,600; same week last year, 35,400. Prices on cattle closed Friday at a low point; storms on Sunday cut down receipts the first of the week, and values on all kinds were 15 to 30c. higher by Tuesday at the close. Liberal runs since have wiped out all the gain, however, and the market to-day is 10c. lower again, and worse than last Friday. Top for the week on fat steers were \$5.10; most short fed steers got at \$4.20 to \$4.60. Cold weather has interrupted stocker and feeder trade, and that kind is

20 to 40c. under ten days ago. Veal calves are strong at \$6.50.

HOGS.—Receipts this week were 40,500; last week, 47,000; same week last year, 30,300. The highest point of the winter was reached by hogs Monday at \$5.15, and on that day the bulk of all hogs sold above 5c. The market has gradually weakened since, and the top to-day is \$5.05, with bulk of sales at \$4.75 to \$4.95. Light and mixed grades have declined most; quality has averaged good.

SHEEP.—Receipts this week were 18,400; last week, 19,200; same week last year, \$10,700. The sheep market closed strongly Friday and gained 10 to 15c. Monday, but could not hold the advantage. The run has been about the same each day, but the poor grades are 10c. below last Thursday. Lambs are steady with last week. Top lambs, \$5.75; yearlings, \$5.25; wethers, \$4.40; ewes, 4c. No feeding sheep are coming.

HIDES are unchanged. Green salted, 7c.; side brands over 40 lbs., 6½c.; under 40 lbs., 5c.; bulls and stags, 6c.; uncured, 1c. less.

Packers' purchases for the week were:

	Cattle.	Hogs.	Sheep.
Armour	4,429	13,080	4,060
Cudahy	4,619	6,457	2,737
Fowler	1,210	2,924	669
Ruddy	537	198	632
Schwarzschild	3,097	6,487	3,390
Swift	6,275	7,616	4,962

CHICAGO HOG PURCHASES.

For the week ending January 23, 1904:

Anglo-American	18,000
Armour & Co.	41,400
Boore & Co.	7,000
Boyd & Lunham	8,000
Continental Co.	4,600
Morris & Co.	13,400
National Packing Co. (Hammond Co.)	7,000
Roberts & Oake	2,700
Schwarzschild & Sulzberger Co.	10,900
Swift & Co.	29,500
City Butchers'	23,000
Shippers'	20,000
Speculators' and unsold	12,500

Total 197,900

Horse slaughtering is on the increase in Russia. In 1899 63,801 horses were made into sausage, while from 79,841 in 1901 another increase is reported for last year; 85,820 horses were doomed for this purpose in 1902.

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CHICAGO SECTION



In the trust prosecutions so far conducted Attorney General Knox has expended only \$25,000 of the \$500,000 placed at his disposal by Congress. If the expenditure of that \$475,000 balance shall cause the octopus as much grief in proportion as resulted from the initial prosecutions, the poor old octo' is in for a teary time of it.—Sioux City Journal.

And Charley Martin is raising another \$5,000,000 with which to fight a tentacle of the octo'. Wow!

Announcement has been made of the appointment of H. E. Byram to be general superintendent of the southwestern district of the Rock Island, vice J. M. Gruber, resigned. Mr. Byram is one of the men whom C. H. Warren secured from the Great Northern, and until the latter went to New York Mr. Byram was his assistant. Since that time he has been assisting Fourth Vice-President Stevens in operation. Mr. Gruber was also a Warren importation, and the change is said to be the first of the re-organization changes under the Loree management.

General Manager Ackert, formerly of Chicago and now of the Southern Railway, has made an innovation which will prove popular with the men on his road. Formerly when engineers and conductors wanted to travel they were compelled to get half rates or trip passes. Under the new order they are to be presented with annual passes. Engineers and conductors who have served five years will get them over their divisions. Ten-year men are to receive annuals for the entire system east of the Mississippi River, and fifteen-year men will get them for themselves and wives. More than 1,000 engineers and conductors are affected.

Frederick B. De Berard, of the Merchants' Association of New York, announces that owing to Mr. William F. King's serious illness, from which he is slowly convalescing, "It has become necessary to abandon his proposed trip throughout the West and Southwest, which was to have been taken with a view to preliminary steps toward organizing a National Merchants' Association." The many friends of this movement will learn this news with regret. The large interests and associated capital would have been greatly

benefited and much strengthened by such a federation as William F. King, and his co-laborers are believed to have had in view.

The Creamery Package Manufacturing Company has purchased from the American Can Company property at Kinzie street, 100 feet east of North Clark street, the consideration being \$1. The property is 79 x 190 feet. A loan to the Creamery Package Manufacturing Company has been made for the purchase of this property by the University of Chicago for \$75,000. In speaking of the specific expansion of his company the general improvement in the trade outlook, Victor H. Becker, manager of the refrigerating and ice machine department, said: "From the equipment and preparation which houses are making to catch trade this year one would conclude that they were going to build gun-boats." He then mused for an instant and continued: "The situation reminds me of what a 'Dutch' friend used to say: 'Competition is a lively trade.'"

In dilating on the prospectus of the so-called independent packing company Secretary Martin is reported to have said: "The desire of the officers of the company is that the stockmen throughout the country shall subscribe for stock to the extent of \$1 for every bovine animal they own, 25 cents for every sheep and 25 cents for every hog. With this amount independent plants may be established at desirable points to be managed by the best packing talent in the country. It is believed by so doing, that a legitimate, healthy competition will be established. It is not the intention of the company to revolutionize the business nor attempt to destroy already established concerns. By this method the stockmen who are holders of stock in the company, in addition to receiving handsome advances in the prices of livestock will receive a material dividend each year, which in itself would be justification for stockmen to subscribe." A large number of moneyed cattle and hog producers have elected not to join this movement because of its co-operative socialistic tenets.

The latest variation of "the smile that wont come off" can be seen on The Brecht Butchers' Supply Company's calendar. Just what cereal produces this effect on Brecht's smiling hog is not known, but if the trade mark were not registered it would certainly supply Paul

Derrick with fresh inspiration. The Brecht calendar is both artistic and practical and also decidedly unique.

Could anybody state the proposition better than this: "The packer is at the mercy of demand from one direction and of supply from the other direction and he must foster both demand and supply constantly, or else his business will fail. If he unduly raises prices to consumers they will restrict consumption and if he unduly depresses prices to producers they will lessen production, while if he does both simultaneously he will rapidly destroy his own business, not only through discouraging both production and consumption, but also through inviting greater competition for the increased margin of profit shown. It must be borne in mind in this connection that there is no patent on the packing business; that anybody is free to engage in slaughtering and selling meats; that the live-stock markets are open, public markets to all and that any man who has the money to pay for them may buy, ship, slaughter, sell or dispose of the animals or their products in any manner he chooses without let or hindrance from anybody, provided he complies with proper sanitary regulations in doing so."

The Rialto Building, managed by the Rialto Co. in which the Armours were believed to hold a controlling interest, is said to have been sold to the Postal Telegraph Co. C. G. Blanden will continue as agent of the building. Two stories are to be added and several other improvements will be made shortly.

NEW ROUTINE AT THE STOCK YARDS.

The new shipping blank which is the order of the day at the Stock Yards is reasonably sure of attracting a certain amount of unfavorable criticism. There may be good reasons for exacting more information from shippers in order to augment the statistical work of the Union Stock Yards & Transit Company. But what of the other side?

The buyers who constitute the other side in many cases act as confidential agents and could not preserve the integrity of their offices were they to divulge information entrusted to them in this capacity. Frequently they are not fully aware of the points and items asked for by the company. From the view point of the buyer and shipper then there appears lit-

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the justification for this new rule, which insists that they disclose their business to the view of whoever may have access to the data which they furnish, and as all reforms must first vindicate themselves before they become effective, they take the ground that this measure is untimely, therefore premature; unreasonable, therefore unenforceable, and unfortunate because it serves no useful purpose.

Strong pressure will be brought to bear upon the officers of the Union Stock Yards & Transit Company to the effect that the new shipping blank be entirely discarded or its offensive points eliminated. That the company will be disposed to treat with its customers in the most approved business-like spirit is certain, and if at first it should appear that they were sticklers for this new idea the buyers will find the ways and means for ignoring the letter and observing the spirit. The large buyers for eastern concerns say the company is making a mistake if it expects to be taken seriously in this matter.

WORLD'S GREATEST STOCK YARDS.

The immensity of the Chicago stock yards, made possible by the location there of the majority of the big packing plants of the country, is indicated in the following figures from the report of the Stock Yards Company. These figures include the yards only, and do not embrace any of the facilities of the immense packing plants:

Capacity of Yards.—Cattle, 75,000; hogs, 300,000; sheep, 80,000; horses, 6,000; total, 461,000. Yard area, 475 acres; area, bricked or plank, 420 acres; length of railroad tracks, 250 miles; length of streets, 25 miles; number of pens, 13,000; number of double-deck or covered pens, 8,500; number of chutes, 625; number of gates, 25,000; number commission and other offices, 450; daily capacity of great pumps, 5,500,000 gallons; capacity of reservoirs, 8,000,000 gallons; capacity of water tower, 30,000 gallons; water consumed on hot days, 7,000,000 gallons; length of water pipe lines, 90 miles; length of sewer

lines, 50 miles; length of water troughs, 25 miles; number of hydrants, 10,000; number of boilers in pumping station, 7; number of artesian wells, 6; average depth of artesian wells, 2,250 feet; number of dynamos, 4; length of electric light wire in service, 50 miles; number of arc lamps in service, 200; number of incandescent lamps in service, 5,000; horse power of engines in lighting plant, 650.

Prior to 1865 Chicago possessed several small stock yards of minor importance, each located in different sections of the city, but their inadequacy to handle the growing business resulted in the incorporation, early in that year, of a new company, which chose a site on Halsted street and at once began the construction of a yard on a tract of 320 acres purchased from John Wentworth for \$100,000. The yard was thrown open for business Christmas Day, 1865, and a new era of prosperity began. About 120 acres were covered with pens when the yard was opened, but the growth of the enterprise since has necessitated additions from time to time, and the purchase of more land, until the present acreage of the yard has been attained.

MEAT TRADE'S COLD TROUBLES.

The meat industry is still menaced by the severe cold spell, which holds in its grip the livestock and transportation lines of the West. The entire territory north of Mason & Dixon's line and much of it south of that line is held in the grip of ice and snow drifts. It is difficult to get cattle to the stock yards for two reasons—the railroad companies cannot free their cars fast enough to return them to the point of shipment; freight trains cannot be pulled through to destination except at the cost of time and much trouble, on account of the weather difficulty.

The other impediment to the movement of cattle is the impossibility of getting the stock over the trails to the point of shipment. It has been almost a physical impossibility to travel cattle, the food problem alone making livestock movements from certain sections impossible. The roads and streams are hard and frozen. In this State the packinghouse finds itself enmeshed. The severe cold makes it expensive to get cattle to market. They lose weight in transit and suffer to such an extent as to largely affect the character of the meat. That largely accounts for the grade of live stuff which now comes to the stock yards and for the stuff which is largely marketed. Shivering beef is bad enough, but the inability to get the product of such stock back to the distributive market is worse.

Freights of all kinds are so held up by ice and snow that a meat famine may set in in some quarters unless the situation is soon relieved. The country districts are in the worst position in this respect. They have poorer facilities and hunger quicker because rural populations are more active, from the necessities of their situation and surroundings. If the packers had not largely stored fresh meats at centers in cold stores during the recent period of slack beef sales, there would now be famine in many of the municipal centers which at this time is causing the warehouses to disgorge their store supplies. Each week adds its troubles to the accumulated ones of the week before, until the live and dead meat situation is working on an unpleasant tension.

WORLD'S FAIR REFRIGERATION PLANS.

The refrigeration plans of the St. Louis World's Fair have undergone a complete change in many of the details of the building and exhibits, and in the personnel of the bureau having charge of this department. Through various misunderstandings and unavoidable delays nothing has been done as yet on the construction of the refrigeration building.

Plans for a handsome building were drawn many months ago by Chief of Design Masqueray, but later these plans were abandoned. In place of them it was decided to erect a concrete building, less ornate and not so extensive as the original design. At still a later date the concrete structure was also abandoned, and now it has been decided to go back to the original plans, using them with some modifications.

P. D. Ball, of St. Louis, has been chosen for Superintendent of the Bureau of Refrigeration. He will supervise the erection of the building, the installation of exhibits and other details, such as piping and plans for furnishing ice to exhibitors, concessionnaires and others within the Exposition grounds. Mr. Ball is considered one of the most expert refrigerator constructors in the West. He has installed plants in numerous cities throughout the West, and is said to thoroughly understand the practical end of the business. He has his plans well in hand and will commence operations without delay.

The refrigerator plant will occupy a position on Skinker road near the Ferris Wheel. In this building the ice-plant manufacturers will make their exhibits. All the exhibits will be live displays; that is, they will be shown in the actual operation of making ice, preserving products and supplying refrigeration. The original plans for an extensive system of ammonia pipes, extending well through the grounds and furnishing cold for restaurants, state and exhibit buildings, have been about given up. There will be some pipes laid, but only a very small per cent of what was formerly contemplated. The reason for this, it is stated, is that the start was made too late. It was stated yesterday that it is possible that the ice skating rink, which it was planned to conduct throughout the entire Exposition period, may still be carried through.

SWIFT'S NEW ORLEANS COLD STORE.

The New Orleans Cold Storage Company has just completed an addition to its plant, which adjoins the packing plant of Swift & Co. This building is thoroughly equipped for the care of meats, and has been leased to the Swift Company. All modern appliances for an expeditious handling of meats in cold storage have been installed. The goods are loaded and unloaded directly from the refrigerator cars by a system of overhead trackage which connects with all parts of the cold store. The establishment of this storage house in connection with the Swift & Company branch in New Orleans is to facilitate the rapidly growing business of the company with Central America and the West Indies. J. A. Palmer, who has for nine years been in charge of the business in Kansas City and the South, is the manager in New Orleans, and is thoroughly conversant with the necessities of a further expansion of his company's trade.

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PROFIT IN HIGH-GRADE BEEF.

In a paper on the results of his exhaustive experiments in fattening steers for market, Prof. H. W. Mumford, of the Illinois Experiment Station, amply demonstrates that no feeder can afford to handle low-grade cattle. In his series of practical tests Prof. Mumford demonstrated that:

More rapid and much larger gains may be secured on the better than on the more common grades.

The better the grade of cattle the higher the percentages of dressed beef.

Low-grade cattle carry larger percentages of internal fat than the better bred ones, while there appears to be a more abundant and more evenly distributed layer of surface fat on the better bred steers.

Both the market and slaughter tests of the various grades as finished clearly indicate that to the packer and butcher condition is of first importance.

The greater the spread in the market between the various grades of fat steers the more is the advantage in favor of the better grades.

Opportunities for larger profits lie with the better grades of feeders.

MUST HAVE AMERICAN MEATS.

The Berlin Chamber of Commerce is one of the earnest defenders of American meats and advocates of the reduction of existing high import duties. In its last annual report it declares:

"Nothing can take the place of American bacon as a cheap and nutritious article of food for the masses of our population. Therefore, it would be a matter of deep regret if the high import duties of the new tariff law were not reduced to a reasonable degree. The year 1903 will test the ability of German meat packers to supply the country with canned beef, which formerly was supplied by the United States and Australia, excellent in quality and cheap in price. Hitherto, German canned beef has not come up to the foreign product in quality and appearance; whether it will improve in these respects remains to be seen. However this may be, there is just cause for feeling that German canned meat will be so high in price as to fail of becoming a popular food; consequently, the injury which will be caused by the new laws will be obviated if foreign canned meat is again allowed to come into Germany."

The Minister of Finance of Bavaria announces the regulation in regard to the importation of salted sheep casings, that salted casings of all kinds and not dried for string manufacture are subject to meat inspection as fresh meat.

IOWA MEAT PRODUCERS ORGANIZE.

The latest converts to the "co-operative scheme" of independent packing plants are Iowa live stock men. At a meeting held in Des Moines last week a group of them organized the Corn Belt Meat Producers' Association of Iowa. The plan as outlined is to form an organization of meat producers of Iowa, Minnesota, South Dakota, Nebraska, Missouri, Kansas, Illinois and Wisconsin, and the erection of independent packing plants. The Des Moines Leader and Register says:

"One of the most important actions taken was the endorsement of the resolution offered by Frederic Larrabee, of Fort Dodge, son of ex-Governor William Larrabee, which asks the enactment of a national law prohibiting the reduction of prices in certain territories to squelch competition of smaller concerns. Mr. Larrabee says that Attorney-General Knox stated to him that such a law would be constitutional; that Congress has power to regulate prices in preservation of competition by prohibiting cut rates to destroy competition."

CHICAGO STOCKYARDS RECEIPTS AND SHIPMENTS.

Receipts—	Cattle.	Calves.	Hogs.	Sheep.	
Tuesday, Jan. 19.....	4,679	779	26,546	14,718	
Wednesday, Jan. 20.....	30,571	875	40,132	16,636	
Thursday, Jan. 21.....	8,297	275	24,731	10,411	
Friday, Jan. 22.....	3,379	127	21,959	5,862	
Saturday, Jan. 23.....	215	10	15,734	855	
Monday, Jan. 25.....	14,706	532	47,399	26,756	
Tuesday, Jan. 26.....	6,000	800	35,000	16,000	
This week.....	20,706	1,032	82,939	42,756	
Last week.....	33,493	1,300	75,320	51,189	
Last year.....	28,837	1,483	67,032	41,837	
Official last week.....	76,165	2,587	177,876	85,056	
Official year ago.....	90,737	3,559	197,920	92,792	
Shipments—					
Week ago.....	5,090	29	4,637	3,659	
Monday.....	4,985	9	10,500	3,925	
Yesterday.....	5,000	25	7,000	4,000	
This week.....	9,455	34	17,509	9,925	
Last week.....	10,746	34	12,151	6,092	
Last year.....	8,167	88	7,602	624	
Official last week.....	30,406	176	32,007	12,403	
Official year ago.....	20,777	422	22,506	5,646	
Receipts at Chicago stockyards for the year to date with comparative figures:					
	Cattle.	Hogs.	Sheep.	Horses.	Cars.
1904.....	246,396	744,021	512,717	7,668	24,030
1903.....	231,640	682,505	506,629	8,904	22,767
Inc.	14,756	61,516	3,088	...	1,263
Dec.	1,326
CATTLE.					
Good to prime steers.....			\$5.25@5.60		
Poor to medium.....			4.00@5.15		
Stockers and feeders.....			2.50@4.00		
Cows.....			1.75@4.35		
Calvers.....			2.00@4.75		
Bulls.....			1.50@2.40		
Calves.....			2.00@4.35		
			3.50@6.50		

CHICAGO PROVISION MARKET RANGE OF PRICES.

	Open.	High.	Low.	Close.
SATURDAY, JAN. 23.				
LARD—(Per 100 lbs.)—				
Jan.....	7.37½	7.37½	7.32½	7.35
May.....	7.37½	7.37½	7.32½	7.35
July.....	7.40	7.40	7.35	7.35
RIBS—(Boxed 25c. more than loose)—				
Jan.....	6.45	6.45	6.45	6.45
May.....	6.77½	6.77½	6.75	6.75
July.....	6.87½	6.87½	6.85	6.85
PORK—(Per barrel)—				
Jan.....	13.37½	13.37½	13.32½	13.32½
May.....	13.37½	13.37½	13.32½	13.32½
MONDAY, JAN. 25.				
LARD—(Per 100 lbs.)—				
Jan.....	7.27½	7.27½	7.27½	7.27½
May.....	7.37½	7.37½	7.37½	7.37½
July.....	7.50	7.50	7.50	7.50
RIBS—(Boxed 25c. more than loose)—				
Jan.....	6.45	6.45	6.45	6.45
May.....	6.75	6.75	6.75	6.75
July.....	6.85	6.85	6.85	6.85
PORK—(Per barrel)—				
Jan.....	13.40	13.40	13.37½	13.30
May.....	13.40	13.40	13.37½	13.40
July.....	13.52	13.52	13.40	13.40
TUESDAY, JAN. 26.				
LARD—(Per 100 lbs.)—				
Jan.....	7.52½	7.52½	7.45	7.32½
May.....	7.57½	7.57½	7.47½	7.32½
July.....	7.57½	7.57½	7.47½	7.32½
RIBS—(Boxed 25c. more than loose)—				
Jan.....	6.50	6.50	6.50	6.50
May.....	6.82½	6.82½	6.72½	6.80
July.....	6.92½	6.92½	6.82½	6.87½
PORK—(Per barrel)—				
Jan.....	13.30	13.30	13.25	13.25
May.....	13.50	13.50	13.27½	13.40
July.....	13.52	13.52	13.40	13.40
WEDNESDAY, JAN. 27.				
LARD—(Per 100 lbs.)—				
Jan.....	7.52½	7.52½	7.45	7.27½
May.....	7.52½	7.52½	7.45	7.47½
July.....	7.52½	7.52½	7.47½	7.47½
RIBS—(Boxed 25c. more than loose)—				
Jan.....	6.50	6.50	6.47½	6.47½
May.....	6.77½	6.77½	6.72½	6.72½
July.....	6.85½	6.85½	6.80½	6.82½
PORK—(Per barrel)—				
Jan.....	13.30	13.30	13.25	13.20
May.....	13.37½	13.40	13.30	13.32½
July.....	13.52	13.52	13.40	13.40
THURSDAY, JAN. 28.				
LARD—(Per 100 lbs.)—				
Jan.....	7.37½	7.37½	7.37	7.25
May.....	7.40	7.40	7.37	7.42½
July.....	7.40	7.40	7.40	7.45
RIBS—(Boxed 25c. more than loose)—				
Jan.....	6.70	6.70	6.70	6.45
May.....	6.80	6.82½	6.80	6.70
July.....	6.80	6.82½	6.80	6.80
PORK—(Per barrel)—				
Jan.....	13.27½	13.37½	13.27½	13.20
May.....	13.35	13.35	13.30	13.32½
July.....	13.35	13.35	13.30	13.30
FRIDAY, JAN. 21.				
LARD—(Per 100 lbs.)—				
Jan.....	7.25	7.25	7.22	7.22
May.....	7.40	7.40	7.40	7.42
July.....	7.40	7.40	7.40	7.45
RIBS—(Boxed 25c. more than loose)—				
Jan.....	6.72	6.72	6.70	6.42
May.....	6.72	6.75	6.70	6.70
PORK—(Per barrel)—				
Jan.....	13.25	13.25	13.20	13.17
May.....	13.35	13.37	13.32	13.32
July.....	13.35	13.37	13.32	13.32

RECEIPTS AT CENTERS.

	Cattle.	Hogs.	Sheep.
SATURDAY, JAN. 23.			
Chicago.....	300	17,000	1,000
Kansas City.....	300	4,000	...
Omaha.....	100	5,500	2,500
St. Louis.....
MONDAY, JAN. 25.			
Chicago.....	20,000	42,000	20,000
Kansas City.....	6,000	6,000	2,000
Omaha.....	2,500	5,200	7,000
St. Louis.....
TUESDAY, JAN. 26.			
Chicago.....	6,000	35,000	15,000
Kansas City.....	8,000	8,000	3,000
Omaha.....	4,300	7,000	5,000
St. Louis.....	1,200	3,000	100
WEDNESDAY, JAN. 27.			
Chicago.....	17,000	46,000	20,000
Kansas City.....	11,000	9,000	4,000
Omaha.....	5,000	600	7,000
St. Louis.....
THURSDAY, JAN. 28.			
Chicago.....	17,000	45,000	20,000
Kansas City.....	12,000	10,000	5,000
Omaha.....	4,500	9,000	6,000
St. Louis.....
FRIDAY, JAN. 29.			
Chicago.....	6,000	35,000	5,000
Kansas City.....	3,000	6,000	1,000
Omaha.....	2,700	7,000	2,700
St. Louis.....

THE DAVIES WAREHOUSE & SUPPLY CO.

Office: 20 N. Clark St.
on C. & N. W. R. R. } **CHICAGO**
Warehouse: 161 N. Water St.

Tools, Scoops & Shovels.

Manufacturers and Dealers in all kinds of Packing House Supplies.

ALL IRON TANK COCKS, D & D Pat'ern
x x x

HAM and LIVER NEEDLES
x x x

BRASS and IRON GOODS.

MARKET PRICES.

CHICAGO.

FERTILIZERS.

Bried blood, per unit.....	@ 2.50
Hoof meal, per unit.....	@ 2.50
Concent. tank, 15 to 115 per unit.....	@ 2.15
Ground tank, 10 to 115 per unit.....	2.25 @ 10c.
Unground tank, 10 to 115 per unit.....	2.10 @ 10c.
Unground tank, 9 and 30, ton.....	21.00
Unground tank, 6 and 30, ton.....	14.50
Ground raw bone, per ton.....	22.00
Ground steam bone, per ton.....	18.00

HORNS, HOOFS AND BONES.

Horns, No. 1, 65 to 70 lb, avg. ton.....	\$275.00
Horns, black, per ton.....	25.00
Horns, striped, per ton.....	28.00
Horns, white, per ton.....	45.00
Round shin bones, 35 to 40 lb, avg. ton.....	45.00
Round shin bones, 50 to 55 lb, avg. ton.....	40.00
Long Thigh Bones, 50 to 95 lb, avg. ton.....	35.00

LARDS.

Choice prime steam.....	@ 6.97 1/4
Prime steam.....	@ 6.97 1/4
Neutral.....	@ 6.97 1/4
Compound.....	@ 6.97 1/4

STEARINES.

Oleo.....	6 1/2 @ 7 1/4
Lard.....	7 1/4 @ 7 1/4
Grease, W.....	@ 5 1/4
Grease, B.....	@ 5 1/4
Grease, Y.....	@ 4 1/4

OILS.

Lard Oil, extra winter strained ton.....	58
Lard Oil, extra, No. 1.....	59
Lard Oil, No. 1.....	58
Lard Oil, No. 2.....	54
Oleo Oil, extra.....	7 1/4 @ 7 1/4
Oleo Oil, No. 2.....	@ 7 1/4
Neatfoot Oil, pure.....	@ 72
Neatfoot Oil, No. 1.....	65

TALLOW.

Packers' prime.....	@ 5 1/4
No. 2.....	4 1/4 @ 4 1/4
Stible.....	5 1/4 @ 5 1/4
City renderers.....	5 1/4 @ 5 1/4

GREASE.

Brown.....	5 1/4 @ 4
Yellow.....	4 @ 4 1/4
White, A.....	5 1/4 @ 4 1/4
Bone.....	@ 4 1/4

CURING MATERIALS.

Refined saltpetre.....	4 1/4 @ 5 1/4
Sulphuric acid, crystal to powdered.....	10 1/4 @ 11 1/4
Sorax.....	7 1/4 @ 8
Sugar.....	
Pure, open kettle.....	3
White, clarified.....	3 1/4
Plantation, granulated.....	4 1/4
Yellow, clarified.....	3 1/4
Salt.....	
Ashton, in bags, 25 lb.....	\$2.40
Eng. packing, in bags, 25 lb.....	1.50
Michigan, medium, car lots, per ton.....	3.00 @ 3.50
Michigan, granulated, car lots, per ton.....	2.65
Curing salt, bbls., 280 lb., 2X and 3X.....	1.10

COOPERAGE.

Tierce.....	\$1.37 1/4 @ 1.40
Barrel.....	1.07 1/4 @ 1.10

BUTCHERS' WHOLESALE PRICE LIST.

CORNE, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case.....	Per doz. \$1.30
1 lb., 1 or 2 doz. to case.....	2.40
1 lb., 1 doz. to case.....	4.65
1 lb., 1 doz. to case.....	6.00
1 lb., 1 doz. to case.....	15.00

EXTRACT OF BEEF.

1 oz. jars 1 dozen in box.....	Per doz. \$2.25
2 oz. jars 1 dozen in box.....	3.55
4 oz. jars 1 dozen in box.....	6.50
8 oz. jars 1 dozen in box.....	11.00
6 oz. jars 1/2 dozen in box.....	22.00
2, 5 and 10 lb. tins.....	\$1.75 per lb.

BARRELED BEEF AND PORK.

Extra plate beef.....	\$0.50
Plate beef.....	9.00
Extra mess beef.....	9.50
Prime mess beef.....	10.00
Beef hams.....	Not Quoted.
Rump butts.....	9.50
Mess pork, repacked.....	13.75
Extra clear pork, Long Cut.....	14.75

DRIED BEEF PACKED.

Ham sets.....	12 1/4
Insides.....	13 1/4
Outsides.....	11 1/4
Knuckles.....	12 1/4
Reg. cloths.....	10

SMOKED MEATS PACKED.

A. C. Hams.....	19 1/4
Skinned Hams.....	11 1/4
Shoulders.....	7 1/4
Picnics.....	15 1/4
Breakfast Bacon.....	15 1/4

LARD.

Pure leaf, kettle rendered, per lb, ton.....	7 1/4
Lard substitute, ton.....	7
Lard compound.....	6 1/4
Barrels.....	1/4c. over ton.
Half barrels.....	1/4c. over ton.
Tubs, from 10 to 80 lb.....	1/4c. to 1c. over ton.

BUTTERINE.

F. O. B. CHICAGO.

No. 1, natural color.....	@ 10
No. 2, natural color.....	@ 11 1/4
No. 3, natural color.....	@ 14
No. 4, natural color.....	@ 15

F. O. B. KANSAS CITY.

No. 1, natural color.....	11 @ 12
No. 2, natural color.....	14 @ 15
No. 3, natural color.....	14 1/2 @ 15 1/2
No. 4, natural color.....	15 1/2 @ 17

BOILED MEATS.

Hams, boneless.....	16 1/4
California, boneless.....	10 1/4
Roiled shoulders.....	10 1/4

DRY SALT MEATS.

Rib bellies.....	@ 7.87 1/4
Short chops.....	
Plates, regular.....	6.75
American shoulders.....	

SAUSAGE CASINGS.

Beef round, set of 100 ft.....	13
Beef middles, set of 57 ft.....	95
Beef bungs, each.....	7
Hog casings, per lb free of salt.....	45
Hog bungs, exports.....	10
" " medium, each.....	5
" " small, each.....	2
Sheep casings, per bundle.....	65

SAUSAGES.

Summer, H. C.....	18
German Salsami.....	13
Holsteiner.....	11
D'Arles H. C.....	
Italian Salsami.....	
Cervelat.....	13
Bologna.....	6
Frankfurts.....	7 1/4
Blood, Liver and Head Cheese.....	9
Tongue.....	10
Special Compressed Ham.....	8
Serliner Ham.....	8
Polish.....	7
Veal Ham.....	7
Pork Sausage.....	7 1/4 @ 8

VINEGAR PICKLE—COOKED MEATS.

Pigs' Feet, 1/4 bbl. 80 lb.....	25.00
Snouts, 1/4 bbl. 80 lb.....	5.20
Ox Hearts, 1/4 bbl. 80 lb.....	5.20
Plain Tripe, 1/4 bbl. 80 lb.....	2.40
H. C. Tripe, 1/4 bbl. 80 lb.....	4.40

DRESSED BEEF.

Fair Cows.....	Carcass.....	Fore.....	Hind.....
Good Young Cows.....	7 @ 7 1/4	5 1/4	7 1/4
Native Heifers.....	7 1/4 @ 8	5 1/4	7 1/4
Texas Steers.....	7 @ 7 1/4	5 1/4	7 1/4
Western Steers.....	7 1/4 @ 8	5 1/4	7 1/4
Native Steers.....	7 1/4 @ 8 1/4	5 1/4	7 1/4

BEEF CUTS.

	No. 1.	No. 2.	No. 3.
Loins.....	15 @ 16	12 1/4	9
Short Loins.....	20	18	13
Ribs.....	14	12 1/4	9 1/4
Tenderloins.....		12 1/4	10
Chucks.....	8	5 1/4	4 1/4
Plates.....	4 1/4	4 1/4	3 1/4
Rounds.....	8	7	6 1/4
Rolls, boneless.....			3 1/4
Shoulder Clods, boneless.....			3 1/4
Rump Butts, boneless.....		6 1/4	5 1/4
Chucks, boneless.....		4 1/4	3 1/4
Strip Loins.....			5 1/4
Beef Ham Sets.....			8 1/4

BEEF SUNDRIES.

Cheek meat.....	4
Hanging Tender.....	5 1/4
Flank Steak.....	7 1/4
Trimming.....	4
Shanks.....	3 1/4
Flanks (rough).....	4
Brains.....	4
Kidneys.....	4
Beef Suet.....	5
Sweetbreads.....	25
Oxtails.....	25
Livers.....	11 1/4
Hearts.....	11 1/4
Tongues.....	11 1/4
Clean Tripe (reg.).....	7 1/4
Clean Tripe (H. C.).....	7 1/4

CALVES.

Carcass.....	7 @ 10
Fore.....	5 @ 10
Hind.....	5 @ 10
Sweetbreads.....	45c.
Livers.....	30c.

MUTTON.

Lambs (carcase).....	11 1/4 @ 12 1/4
Ewes (carcase).....	7 @ 8
Yearlings (carcase).....	9 @ 10
Wethers (carcase).....	8 @ 9
Mutton (racks).....	6 @ 7
Mutton, legs.....	6 @ 11
Mutton, breasts.....	6 @ 11
Mutton, stews.....	9 @ 10
Lamb (racks).....	9 @ 10
Lamb, loins.....	10 1/4
Lamb, saddles.....	10 1/4
Lamb, legs.....	10 1/4
Lamb, tongue.....	12c. per lb.
Lamb, fries.....	5c. pair

PORK.

Dressed Hogs.....	7
Tenderloins.....	17
Pork Loins.....	8 1/4
Spare Ribs.....	7
Butts.....	7 1/4
Shoulders.....	6 1/4
Shoulders (skinned).....	6 1/4
Trimming.....	6
Pigs' Tails.....	4
Hearts (per pound).....	4
Leaf Lard.....	7 1/4
Heads (rough).....	3 1/4
Heads (cleaned).....	3 1/4
Hocks.....	4 1/4
Cheek Meat.....	3 1/4
Neck Bones.....	1 1/4
Backfat.....	6
Flux (per lb).....	1 1/4
Kidneys (per lb).....	3
Pigs' Feet (rough).....	3
Pigs' Feet (cleaned).....	3 1/4
Brains (per lb).....	3
Snouts and Hars.....	3
Tongues.....	8 1/4

BUTCHERS' OFFAL.

Tallow.....	2 1/4 @ 4c.
Mixed Bone and Tallow.....	2 1/4 @ 4c.
Calfskins 8 to 15 lb.....	10 @ 11
Calfskins, under 8 lb.....	6c. each

NEW YORK CITY

LIVE CATTLE

WEEKLY RECEIPTS TO JAN. 25.

	Bees.	Cows.	Calves.	Sheep.	Hogs.
Jersey City.....	2,430	—	283	18,513	13,877
Sixtieth St.....	905	65	1,856	14,031	...
Fortieth St.....	18,372
Lehigh Valley.....	5,535	3,408
Webbawken.....	1,350	2,408
Scattering.....	790	62	61	39	...
Totals.....	11,010	127	2,300	35,991	35,657
Totals last week.....	9,168	118	2,425	26,248	46,892

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Schwarzschild & Sulzberger, Sa. Cevic.....	425
Schwarzschild & Sulzberger, Sa. Minnetonka.....	420	...	2,000
Schwarzschild & Sulzberger, Sa. Toronto.....	230
Schwarzschild & Sulzberger, Sa. St. Andrews.....	225
Schwarzschild & Sulzberger, Sa. St. Paul.....	1,100
J. Shambert & Son, Sa. Cevic.....	425	1,808	...
J. Shambert & Son, Sa. Minnetonka.....	420
J. Shambert & Son, Sa. Toronto.....	380
J. Shambert & Son, Sa. St. Andrews.....	225	600	...
J. Shambert & Son, Sa. St. Paul.....
Dunstan.....	40
Swift Beef Co., Sa. Teutonic.....	1,200
Swift Beef Co., Sa. Siberian.....	200
Morris Beef Co., Sa. Teutonic.....	1,400
Morris Beef Co., Sa. Cevic.....	2,200
Armour & Co., Sa. Cevic.....	1,400
Armour & Co., Sa. St. Paul.....	1,800
G. H. Hammond & Co., Sa. Cevic.....	300
Cudaky Packing Co., Sa. Luccania.....	1,700
Miscellaneous, Sa. Trinidad.....	18	37	...
Total exports.....	3,008	2,445	13,100
Total exports last week.....	1,955	1,236	14,850
Boston exports this week.....	3,455	3,439	16,060
Baltimore exports this week.....	1,024	1,625	1,264
Philadelphia exports this week.....	358	165	...
Portland exports this week.....	1,319	1,550	...
Newport News exports this week.....	672
St. John exports this week.....	1,233	889	...
To London.....	3,782	965	6,250
To Liverpool.....	4,874	7,333	21,274
To Glasgow.....	1,054	550	...
To Bristol.....	200	628	...
To Manchester.....	500
To Hull.....	150
To Antwerp.....	450	600	...
To Southampton.....	2,900
To Para.....	40
To Bermuda and West Indies.....	18	37	...
Totals to all ports.....	11,069	10,113	30,424
Totals to all ports last week.....	11,034	12,406	26,780

QUOTATIONS FOR BEEVES.

Good to choice native steers.....	\$5.15 @ \$5.60
Medium to fair native steers.....	4.60 @ 5.10
Poor to ordinary native steers.....	4.10 @ 4.50
Oxen and stags.....	2.50 @ 4.85
Bulls and dry cows.....	1.75 @ 4.50
Good to choice native steers one year ago.....	4.90 @ 5.50

LIVE CALVES.

Live veal calves, a few selected.....	100 lb 7 1/4 @ 8 1/4
Live veal calves, good to prime.....	100 lb 7 @ 8

LIVE HOGS.

Hogs, heavy weights (per 100 lbs.).....	5.40 @ 5.60
Hogs, medium.....	5.65 @ 5.65
Hogs, light to medium.....	5.55 @ 5.65
Pigs.....	5.75 @ 5.85
Bought.....	4.40 @ 4.60

LIVE SHEEP AND LAMBS.

Spring lambs, selected.....	per lb. 6 1/4
Spring lambs, good to choice.....	per lb. 6 1/4
Spring lambs, culls.....	per lb. 6
Sheep, selected.....	per 100 lb. 4.50
Sheep, medium to good.....	per 100 lb. 4
Sheep, culls.....	per 100 lb. 3

DRESSED BEEF.

CITY DRESSED.

Choice native, heavy.....	8 1/4 @ 9
Choice native, light.....	8 @ 8 1/4
Common to fair, native.....	7 @ 8

WESTERN DRESSED BEEF.

Choice native, heavy.....	8 @ 8 1/4
Choice native, light.....	7 1/4 @ 8
Native, com. to fair.....	7 1/4 @ 7 1/4
Choice Western, heavy.....	7 1/4 @ 7 1/4
Choice Western, light.....	6 3/4 @ 7
Common to fair, Texan.....	6 @ 6 1/4

Good to choice heifers.....	7 1/4 @ 7 1/4
Common to fair heifers.....	6 1/4 @ 7
Choice cows.....	6 1/4 @ 6 1/4
Common to fair cows.....	6 @ 6
Good to choice oxen and stags.....	6 1/4 @ 7
Common to fair oxen and stags.....	6 @ 6 1/4
Fleischy Bologna bulls.....	5 @ 5 1/4
Fresh pork loins, Western.....	8 @ 10

DRESSED CALVES.

Veals, city dressed, prime, per lb.....	13 @ 14
Veals, good to choice, per lb.....	11 1/4 @ 13 1/4
Calves, country dressed, prime, per lb.....	10 @ 12 1/4
Calves, country dressed, fair to good.....	8 @ 11
Calves, country dressed, common.....	6 @ 7

DRESSED HOGS.

Pigs.....	7 1/4 @ 8
Hogs, heavy.....	6 1/4 @ 7 1/4
Hogs, 180 lb.....	7 @ 7 1/4
Hogs, 160 lb.....	7 @ 7 1/4
Hogs, 140 lb.....	7 1/4 @ 7 1/4

DRESSED SHEEP AND LAMBS.

Spring lambs, choice.....	per lb @ 10
Spring lambs, good.....	@ 9 1/4
Spring lambs, culls.....	@ 9
Sheep, choice.....	@ 8
Sheep, medium to good.....	@ 7
Sheep, culls.....	@ 6 1/4

PROVISIONS.

(Jobbing Trade)

Smoked hams, 10 lb average.....	@ 12 1/4
Smoked hams, 12 to 14 lb average.....	@ 12
Smoked hams, heavy.....	@ 11 1/4
California hams, smoked, light.....	@ 7 1/4
California hams, smoked, heavy.....	@ 7 1/4
Smoked bacon, boneless.....	@ 13
Smoked bacon (rib in).....	@ 12 1/4
Dried beef, extra.....	@ 13
Smoked beef tongues, per lb.....	@ 14
Smoked shoulders.....	@ 7
Pickled bellies, heavy.....	@ 8

BONES, HOOFS, HAIR AND HORNS.

Round shin bones, av. 50-60 lb cut, per 100 bones.....	\$55.00
per 2,000 lb.....	40.00
Flat shin bones, av. 40-45 lb cut, per 100 bones.....	40.00
per 2,000 lb.....	75.00
Thigh bones, av. 90-95 lb cut, per 100 bones.....	15.00
per 2,000 lb.....	280
Horns, 7 1/2 oz. and over, steers, first quality.....	280

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	50c to 75c a piece
Fresh Cow Tongues.....	35c to 50c a piece
Calves' head, scalded.....	30c to 40c a piece
Sweet breads, veal.....	25c to 75c a pair
Sweet breads, beef.....	15c to 18c a lb
Calves' liver.....	25c to 50c a piece
Beef kidneys.....	7c to 12c a piece
Mutton kidneys.....	14c to 24c a piece
Livers, beef.....	4c to 6c a lb
Oxtails.....	5c to 7c a piece
Hearts, beef.....	10c to 15c a piece
Boils, beef.....	10c to 12c a lb
Tenderloin, beef, Western.....	15c to 25c a lb
Lambs' fries.....	6c to 10c a pair
Fresh pork loins, city.....	10 1/4 @ 11
Fresh pork loins, Western.....	8 1/4 @ 9

BUTCHERS' FAT.

Ordinary shop fat.....	@ 2 1/4
Suet, fresh and heavy.....	@ 4
Shop bones, per cwt.....	@ 25

PICKLED SHEEPSKINS.

XXX sheep, per dozen.....	@ \$5.75
XX sheep, per dozen.....	@ 4.50
X sheep, per dozen.....	@ 3.75
Blind Ribby sheep.....	@ 2.75
Sheep, ribby.....	@ 3.12 1/2
XX lambs, per dozen.....	@ 4.50
X lambs, per dozen.....	@ 3.00
No. 1 lambs, per dozen.....	@ 2.00
No. 2 lambs, per dozen.....	@ 2.00
Culls, lambs.....	@ 75

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	80
Sheep, imp., wide, per keg, 50 bundles.....	\$40.00
Sheep, imp., medium, per bundle.....	60
Sheep, imp., per bundle, narrow.....	44
Sheep, imp., Russian Rings.....	42
Hog, American, in tea, or bbla., per lb., F.O.B.....	42
Hog, American, kegs, per lb., F.O.B.....	42
Beef, rounds, per set, f. o. b. Chicago.....	12
Beef, rounds, per set, f. o. b. N. Y.....	13
Beef, rounds, per lb.....	2
Beef, bungs, piece, f. o. b. N. Y.....	2
Beef, bungs, per lb.....	2
Beef, middles, per set, f. o. b. Chicago.....	8
Beef, middles, per set, f. o. b. N. Y.....	8
Beef, middles, per lb.....	2
Beef, middles, per 1,000, No. 1's.....	34 1/2 @ 3
Beef, middles, per 1,000, No. 2's.....	34 1/2 @ 3

SPICES.

	Whole.	Ground
Pepper, Sing., white.....	21	28
Pepper, Sing., black.....	13 1/4	14 1/4
Pepper, Penang, white.....	20 1/4	20 1/4
Pepper, red, Zanzibar.....	17	17
Pepper, shot.....	15	15
Allspice.....	0 1/4	12
Coriander.....	0 1/4	0 1/4
Cloves.....	20	22
Mace.....	35	35

SALTPETRE.

Crude.....	2 1/4 @ 2 1/4
Redned—Granulated.....	4 1/4 @ 4 1/4
Crystals.....	4 1/4 @ 4 1/4
Powdered.....	4 1/4 @ 4 1/4

THE GLUE MARKET.

A extra.....	21
1 extra.....	17
18.....	18
19.....	18
IX moulding.....	14 1/4
IX.....	14
14.....	14
15.....	14
16.....	14
17.....	14
18.....	14
19.....	14
20.....	14
21.....	14
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93.....	14
94.....	14
95.....	14
96.....	14
97.....	14
98.....	14
99.....	14
100.....	14

GREEN CALFSKINS.

No. 1 calfskins.....	per lb 14
No. 1 calfskins, buttermilk.....	12
No. 1 calfskins, 12-14.....	each 1.00
No. 2 calfskins, buttermilk.....	19
No. 2 calfskins, 12-14 lb.....	piece 1.00
No. 1 grasses.....	per lb 12
No. 2 grasses.....	per lb 12
No. 1 heavy kips, 18 lb and up.....	piece 1.00
Ticky kips, 18 lb and up.....	piece 1.00
No. 2 heavy kips, 18 lb and up.....	piece 1.00
No. 1 kips, 14-18 lb.....	piece 1.00
No. 2 kips, 14-18 lb.....	piece 1.00
No. 1 grass kips.....	piece 1.00
No. 2 grass kips.....	piece 1.00
Ticky kips.....	piece 1.00
Branded heavy kips.....	piece 1.10
Branded kips.....	piece 1.00
Branded skins.....	piece 1.00

GAME.

DRY-PACKED.

Snipe, English, per dozen.....	1.75 @ 2.00
Plover, Golden, per dozen.....	2.50 @ 3.00
Grass, per dozen.....	1.75 @ 2.00
Wild Ducks—Canvas, per pair.....	1.50 @ 3.00
Red Head, per pair.....	1.00 @ 2.00
Ruddy, per pair.....	1.00 @ 1.25
Mailard, per pair.....	75 @ 1.00
Teal, blue wing, per pair.....	50 @ 60
Teal, green wing, per pair.....	40 @ 50
Common, per pair.....	35 @ 40
Rabbits—Prime cotton tails, per pair.....	15 @ 18
Small and inferior, per pair.....	10 @ 12

DRESSED POULTRY.

DRY-PACKED.

Turkeys—West'n, young hens, selected.....	@ 19
W'n, young toms, medium weights.....	17 1/2 @ 18
selected.....	@ 17
W'n, young toms, heavy weights.....	@ 17
W'n, young hens & toms, selected.....	@ 18
Western, mixed, fair to prime.....	15 @ 17
Old hens.....	15 @ 16
Old toms.....	15 @ 15
Common.....	12 @ 14
Broilers—Phila., 4 lb. and under to pair, fancy.....	22 @ 23
Pa., 4 lb. and under to pair, fancy.....	19 @ 21
Western, dry-picked, 4 lb. and under to pair, fancy.....	16 @ 18
Chicken—Phila., fcy., large, per lb.....	18 @ 19
Phila., mixed sizes, per lb.....	15 @ 17
State and Pa., fancy, per lb.....	14 @ 15
State and Pa., med. sizes, per lb.....	12 @ 13
State and Pa., poor, per lb.....	10 @ 11
Ohio & Mich., sc'd'd, lrg., fcy.....	14 1/2 @ 15
Ohio & Mich., scalded, med. sizes.....	13 @ 14
Western, dry-picked, large, per lb.....	13 @ 14
Western, scalded, large, per lb.....	13 @ 14
Western, dry-picked and scalded medium sizes.....	12 @ 12 1/2
Fowls—Ohio & Mich., scalded, per lb.....	12 @ 13
Western, inferior.....	11 1/4 @ 11 1/4
Geese—Western, fancy, per lb.....	12 @ 14
Squabs—Prime, large, white, per doz.....	3.75 @ 4.00
Mixer, per doz.....	3.00 @ 3.25
Dark, per doz.....	2.00 @ 2.25
Fowls and chickens, poor, per lb.....	10 @ 11
Old cocks, per lb.....	9 @ 9 1/4
Spring Ducks—Jersey, Pa. & Va.....	15 @ 16
Western, large, fancy, per lb.....	13 @ 14
Western, dry-picked, average best, per lb.....	9 @ 11

LIVE POULTRY.

Spring chickens, nearby, per lb....	@11
Fowls, per lb.....	@14
Roosters, per lb.....	@9
Turkeys, per lb.....	@14
Ducks, average Western, per pair...80	@90
Geese, Western, per pair.....1.50	@1.60
Live Pigeons, per pair.....	@30

FERTILIZER MARKETS.

BASIS, NEW YORK DELIVERY.		
Bone meal, steamed, per ton.....	\$22.00	@23.00
Bone meal, raw, per ton.....	25.00	@25.50
Nitrate of soda—future.....	2.05	@ 2.07½
Nitrate of soda—spot.....	2.15	@ 2.25
Bone black, spot, per ton.....	13.50	@D***½
Dried blood, N. Y., 12-13 per cent. ammonia.....	2.55	@ 2.60
Dried blood, West, high grade, fine ground, c. f., N. Y.....	2.75	@ 2.90
Tankage, 9 and 20 p. c., f. o. b. Chicago.....	22.00	@23.00
Tankage, 8 and 20 p. c., f. o. b. Chicago.....	18.00	@19.00
Tankage, 7 and 30 p. c., f. o. b. Chicago.....	15.00	@16.00
Tankage, 6 and 35 p. c., f. o. b. Chicago.....	15.00	@16.00
Garbage tankage, f. o. b. New York.....	8.00	@ 9.00
Fish scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate.....	29.00	@30.00
Wet, acidulated, 6 p. c. ammonia, per ton.....	14.00	@15.00
Asotfine, per unit, del. New York.....	2.60	@ 2.65
Sulphate ammonia gas, for shipment, per 100 lbs.....	3.20	@ 3.25
Sulphate ammonia gas, per 100 lbs., spot.....	3.10	@ 3.20
Sulphate ammonia bone, per 100 lbs., So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston.....	6.50	@ 7.75
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,400 lbs.....	3.50	@ 3.75
The same, dried.....	3.75	@ 4.00
POTASHES, ACCORDING TO QUANTITY.		
Kainit, shipment, per 2,400 lbs.....	\$8.95	@ 9.50
Kainit, ex-store, in bulk.....	9.00	@10.65
Kieserit, future shipment.....	7.00	@ 7.25
Muriate potash, 80 p. c., ex-store.....	1.88	@ 1.95
Muriate potash, 80 p. c., future shipment.....	1.80	@ 1.90
Double manure salt (48@49 p. c., less than 2½ p. c. chloride), to arrive, per lb. (basis 48 p. c.).....	1.09	@ 1.12
Sulphate potash, to arrive (basis 90 p. c.).....	2.08	@ 2.20
Sylvinit, 24 to 36 p. c., per unit, S. F.....	.89	@ .40

OCEAN FREIGHT.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per 100
Canned meats.....	12/6	17/6	20c
Old cake.....	7/6	7/6	12c
Bacon.....	12/6	17/6	20c
Lard, tierce.....	12/6	17/6	20c
Cheese.....	20/	26/	2 M
Butter.....	25/	30/	2 M
Tallow.....	12/6	17/6	20c
Beef, per tierce.....	2/6	3/6	20c
Pork, per bbl.....	2/	2/9	20c

EXPORTS OF PROVISIONS

Exports of hog products from Atlantic ports for week ending Jan. 23, with comparative tables:

PORK, BARRELS.

	Week Jan. 23, 1904.	Week Jan. 24, 1903.	Nov. 1, 1903, to Jan. 23, 1904.
United Kingdom.....	536	1,171	10,779
Continent.....	525	645	4,974
So. and Cen. Am.....	1,117	76	6,278
West Indies.....	2,065	1,720	15,026
Br. No. Am. Col.....	10	5	1,650
Other countries.....	52	10	1,438
Totals.....	4,306	3,637	38,943

BACON AND HAMS, POUNDS.

	12,199,925	10,348,505	126,783,251
United Kingdom.....	1,012,932	1,891,598	18,998,190
Continent.....	382,500	33,600	1,973,375
So. and Cen. Am.....	289,700	245,200	3,425,600
West Indies.....	800	14,450
Br. No. Am. Col.....	17,925	800	718,725
Other countries.....
Totals.....	13,882,782	12,519,703	151,913,597

LARD, POUNDS.

	6,888,075	5,222,866	69,197,319
United Kingdom.....	5,025,251	8,752,808	85,776,363
Continent.....	642,920	524,340	6,172,280
So. and Cen. Am.....	1,112,820	539,200	8,273,885
West Indies.....	800	1,800	85,080
Br. No. Am. Col.....	19,830	46,480	948,295
Other countries.....
Totals.....	13,716,496	15,087,494	170,453,222

RECAPITULATION OF WEEK'S EXPORTS.

	Pork, bbls.	Bacon and Hams, lbs.	Lard, lbs.
New York.....	3,782	6,093,050	8,231,500
Boston.....	277	5,373,475	2,417,450
Philadelphia.....	101,400	77,958
Baltimore.....	46	38,107	1,887,469
Newport News.....	188	82,000
New Orleans.....	33	52,400	120,850
Montreal.....	1,624,350	959,209
Totals.....	4,306	13,882,782	13,716,496

COMPARATIVE SUMMARY.

	Nov. 1, 1903, to Jan. 23, 1904.	Nov. 1, 1902, to Jan. 24, 1903.	Increase.
Pork, pounds.....	7,788,000	7,365,000	423,000
Bacon & hams, lbs.....	151,913,597	158,849,920
Lard, pounds.....	170,453,222	162,060,823	8,392,399

GENERAL MARKETS

LARD IN NEW YORK.

Western steam, \$7.60; city steam, \$6.75; refined, continent, tcs., \$7.65; do., South America, tcs., \$8.25; do., kegs, \$9.25; compound, \$6.62½.

HOG MARKETS JANUARY 29.

CHICAGO.—Receipts, 35,000; dull; 5@10c. lower; \$4.50@5.10.

OMAHA.—Receipts, 7,500; slow; 5c. lower; \$4.60@4.95.

KANSAS CITY.—Receipts, 6,000; 5c. lower; \$4.65@5.00.

ST. LOUIS.—Shade lower; \$4.35@5.05.

INDIANAPOLIS.—Receipts, 7,000; lower; \$4.70@5.15.

CLEVELAND.—Receipts, 65 cars; fairly active; lower; \$5.10@5.15.

EAST BUFFALO.—Receipts, 30 cars; steady, \$5.15@5.35.

LIVERPOOL.

Liverpool, January 29.—Beef—Extra mess, 63s. 9d. Pork, prime mess, Western, 65s. Hams—Sugar cured, 45s. 6d.; short ribs, 36s.; long clear middles, light 38s.; long middles, heavy, 37s. 6d.; short clear, 36s.; clear bellies, 46s.; shoulders, square, 11 to 13 lbs., 33s. Lard—Prime Western, in tcs., 38s.; American refined, in pails, 37s. Cheese—American, finest colored, 53s. Tallow—Prime city, 25s. 6d. Turpentine, 47s. Cottonseed oil (Hull), 19s. Rosin, common, 7s. 9d. Linseed oil (London), 17s. 2½d. Refined petroleum, 7 11-16d.

OLEO AND NEUTRAL LARD.

The oleo market has been extremely quiet this week, and is not as strong at this time of writing as it was at the opening of the year. Such demand as there is for oleo is particularly for the better grades, the lower grades being entirely neglected, and this because the churners in Europe are producing at present only the very finest grades of butterine.

There has been some more activity this week in neutral lard, which article is strong on account of the strong steam lard market, and dearer than oleo.

Fine grades of cotton oil for churners are in a very strong position and are likely to rule high the entire season.

Rotterdam, Jan. 16.—Oleo oil has been more active during the week. Total sales about 3,343 tcs. American oleo and stock, against about 1,886 tcs. during the same period 1902 and against about 4,280 tcs. last week. Arrivals, 2,183 tcs.; total arrivals from America during the same period in this year, 5,464

tcs.; 1903, 3,636 tcs.; expected, about 6,089 tcs. Present stocks American oleo and stock, about 5,876 tcs., against about 5,076 tcs. the same time last year. Neutral lard market remains quiet; strictly choice brands, spot, sold at 49 florins. Cottonseed oil is nominally quoted at 30 florins, and prime summer yellow at 29 florins; arrivals this week about 8,275 barrels American.

BALTIMORE SPICE LETTER.

(Special to The National Provisioner from McCormick & Co.)

PEPPER.—The market is about the same as a week ago. We still quote under import price. Singapore black, 12½@13c. Cayennes stationary, with a distinct feeling of firmness for Zanzibar.

ZANZIBAR CLOVES have registered another advance, and are quoted at 19@20c. We doubt not that we will see 25c. before very long.

PIMENTO.—No change, with probabilities of some advance; No. 1, 8@8½c.

MAICE.—No. 1 bright Penang, 59c.

NUTMEGS are weak, with considerable uncertainty as to the future, though the general opinion is that higher prices will be seen. We quote 105—110 27½c.

CINNAMONS of all grades except Batavia are higher. China rolls, 10¼@10½c.; mats, 7¼@8c.

GINGERS.—There has been some movement upward. Race as much as ¾c., and is quoted 6¼@6½c.; African, 6¼@7¼c.

MUSTARD SEEDS are weak; California yellow at 4c.; Trieste, 4½c.

CELERY SEED somewhat firmer at 8¼c. CARAWAY SEED, 5@5½c.

POPPY SEED higher, at 5½@5½c.

CHEMICALS AND SOAPMAKERS' SUPPLIES.

74% Caustic Soda at \$1.80 to \$1.85 for 60%.
76% Caustic Soda at \$1.85 to \$1.90 for 60%.
60% Caustic Soda at 2 cts. per lb.
98% Powdered Caustic Soda at 3 cts. per lb.
58% Pure Alkali at 90c. to 1c. for 48%.
48% Carbonate Soda Ash at \$1.10 per 100 lbs.
Borax at 8 cts. per lb.
Talc at 2½ cts. per lb.
Palm Oil in casks 6½ cts. lb., and in barrels 6½ cts. lb.
Green Olive Oil at 57 to 58 cts. per gal.
Yellow Olive Oil at 55 cts. per gal.
Green Olive Oil Foots at 5½ cts. lb.
Cochin Coconut Oil at 6¼ to 6½ cts. lb.
Ceylon Coconut Oil at 6½ cts. lb.
Cottonseed Oil at 40 to 41 cts. per gal.
Rosin—M. \$4.60. N. \$4.75. WG. \$5.25. WW. \$5.50 per 280 lbs.

RIGID PORK INSPECTION.

The Prussian Minister of Agriculture has issued orders for the rigid inspection of pork for trichinas. Hogs slaughtered on the farm or by private individuals for self-consumption were, heretofore, excluded from such inspection duty, but must now be examined, even where no qualified examiner is provided.

MITCHELLS LTD. Produce Exchange Buildings
LIVERPOOL
HAM CURERS, LARD REFINERS AND PROVISION AGENTS
The Largest Handlers of Hams in Great Britain. Also at
61 St. John's Square, Clerkenwell, LONDON Hanging Ditch, MANCHESTER
Ayr, SCOTLAND CONSIGNMENTS SOLICITED



Jenkins Bros.' Valves

The metal and workmanship are the best. All parts are interchangeable. Need no regrinding, as they are more effectively repaired by renewing the disc, which can be easily and quickly done without removing valve from the pipe, and costs but a trifle. Insist on having the genuine, which always bear our Trade-Mark.

JENKINS BROS., New York, Boston, Philadelphia, Chicago, London.

RETAIL DEPARTMENT

EQUAL RIGHTS FOR COLORED BUTCHERS

The City Council of Selma, Ala., last month attempted to solve the color line question in the butcher trade by renting the entire market house to five white butchers. Two colored butchers and a white man who had been shut out appealed to the courts and an order was issued declaring the action of the Council void and ordering licenses issued to the colored men and others.

NO LICENSE FOR BUTCHERS.

The Board of Public Service at Cleveland, O., has recommended for adoption a city ordinance abolishing the licenses which have hitherto been required of butchers for slaughtering animals. These licenses have cost \$10 each. The board decided that it would be a proper thing to do away with this, and allow killing indiscriminately without licensed regulation. In the new ordinance is a provision for a "permit" instead of a license, but this "permit" is to be issued free of charge. The large slaughtering houses and the small butchers are to be alike freed from the licenses.

MARKET REFORMS IN SYRACUSE.

Agitation for a new market on the south side and a revision of the present market laws has been commenced by the Retail Grocers' and Meat Dealers' Credit Association, of Syracuse, N. Y. The dealers generally believe that there is more need of a market on the south side than there is of more parks. A market on the south side is believed to be imperative. One of the arguments advanced in its favor is the fact that many meat dealers now buy their meat from farmers out of the country because several of the best farmers of this county will not come to the local market and engage in competition against the "hawkers." As for the revision of the market laws the granting of licenses is now optional, it is said, and the dealers want a flat price for licenses to be demanded. Another thing which the dealers will stand against is the blowing of horns and ringing of bells by peddlers and others in the streets to attract attention to the wares they have for sale.

BEEF DRESSING IN RECORD TIME.

English butchers do not take kindly to Paul Tetzel's beef dressing exhibitions and consider his fast time of "three minutes and under" a delusion and a snare. They consider his exhibitions are not practical, but on the other hand, misleading to butchers and to the public generally. Some of the correspondents of the London Meat Trades' Journal seem to think there are butchers on that island who could give him points and then beat him. Without question, says the Butchers' Gazette, Michael F. Mullen, of Chicago, holds the world's record as the champion beef dresser, four minutes and five seconds.

One of the correspondents in the London (Eng.) Meat Trades' Journal, says: "I was one of the interested ones who went from Rochdale to Leeds to see Tetzel perform, and was never more surprised in all my life to note how little real work he did on the bullock. Tetzel only did a bit of straight going on work. Moreover, it will perhaps surprise those who have not seen him, to know that the watch is stopped all the time the helper is what I call 'dressing the beast,' after Tetzel has done a bit. The watch is started for a few seconds, when Paul Tetzel calls out 'Go,' then stopped again, the helper between times doing most of the work. As a matter of fact Paul Tetzel never touched any of the inside. I was very much interested before I went to see his so-called wonderful feat at Leeds, but when I saw the little bit he did, I felt I had been fooled; not but what he did do he did extra well, and I have not seen any one that

could beat him in doing the little bit he did.

I think, however, I could find plenty that would stand him a good one, if not give him a bit of a start, if allowed to take him into a slaughter house and finish a bullock from beginning to end."

NEWS OF THE ASSOCIATIONS.

The Kansas City Packing Trades' Council has elected the following officers for this year: President, Harry A. Steed, of Box Makers' Union No. 9; vice-president, James P. Cuniff, of the Oleo Workers' Union No. 36; recording secretary, R. E. Williams, of the Sheep Butchers' Union No. 8; business agent and financial secretary, Louis Reinhardt, of Cattle Butchers' Union No. 208; assistant business agent, Richard Trainor, of the Pork Butchers' Union No. 215; treasurer, William Deal, of the Coopers' No. 18; sergeant-at-arms, Michael McNerny, of the Pork Butchers' Union.

Chester, Pa., Grocers' and Butchers' Association held its annual banquet last Thursday evening. State President Albert Kaiser was a guest.

Cattle Butchers' No. 4, San Francisco, have elected M. McDonald, chairman; Gus Alden, vice-chairman; Charles Westphal, delegate. The following members were elected officers of Branch No. 8: Chairman, E. J. Monterichard; vice-chairman, Herman Boege; delegate to the joint executive board, Charles Wenk. The following members were elected officers of Branch No. 2 for the ensuing term: Chairman, John Funk; vice-chairman, Emil Bihn.

Meat Cutters' Union No. 153, Colorado Springs, Colo., has elected these officers: President, W. D. Asher; vice-president, J. S. Horner; corresponding secretary, F. Henry Miller; guide, Robert Patton; guard, Peter Bragg; sergeant-at-arms, W. H. Martin; trustees, H. Bowman, W. D. Asher and W. H. Martin; delegates to Federated Trades Council, H. Bowman, Robert Patton and W. D. Asher.

Amalgamated Meat Cutters' and Butchers' Workers' Union, Terre Haute, Ind., has elected the following officers: President, J. T. Reynolds; vice-president, George Zimerley; financial secretary, Charles Mooney; recording secretary, Charles Stoddy; corresponding secretary, William Blakely; treasurer, Clarence Witty; guide, William Raber; guard, Charles Brasey; trustees, Henry Heiser, Adam Lambert, Jr., and Homer Moore; business agent, C. R. Hubbel.

Butchers' and Meat Cutters' No. 50, Syracuse, N. Y., have elected the following: President, G. J. Ulrich; vice-president, P. J. Thompson; secretary, S. L. Plummer; financial secretary, R. Peverley; treasurer, Edward Hickson; guide, J. Dwyer; guard, Edward Emerick; sergeant-at-arms, P. Caffrey; trustees for three years, George Luff, Edward O'Brien, L. Schlieder; delegates to the Trades Assembly, A. G. Kuch, Eugene Bausinger and C. K. Mathews.

KAISER FURNISHED NEW LIMB.

A poor butcher's apprentice named Kattke, at Dramburg (Pomerania), through an unfortunate accident lost one of his legs. Emperor William interested himself in the case, and has made the youth a present of an artificial limb.

LOCAL AND PERSONAL.

James Millen has opened a market at Glen Haven, Wis.

Ed Massey has opened a new shop at San Marcos, Tex.

Brown & Hargrove, Mt. Vernon, Mo., have a new market.

Oscar Bogusch's market at Llano, Tex., burned last week.

James Cook has opened a new market at Beaver Falls, Pa.

George W. Pestle has opened a new market at Rusk, N. Y.

J. H. Reynolds is proprietor of a new market at Humboldt, Kan.

R. Leader has opened a market on North street, Endicott, N. Y.

Dolby Bros. have bought the Lew Miller market at Indianola, Ia.

W. B. Henry has purchased the Meyer market at Bellwood, Neb.

John Ziller is adding another market to those in Green Bay, Wis.

Wm. Goodman will open a market in the Skiff House, Trenton, N. Y.

Bealart & Pettit have established a new butcher shop at Hughesville, Mo.

A new market on the co-operative plan is to be started at Two Rivers, Wis.

Hefflin & Hofer have taken over the market of Logan Bros. at Los Angeles, Cal.

August Riebe is now the owner of what was the Gambert market at Onalaska, Wis.

E. E. Thomas and Albert Henrick have purchased the Field market, at Vergennes, Vt.

The market of D. E. Waggamon, at Elwood, Ind., was burned last week. Loss, \$2,000.

Frank W. Hartwell has purchased the provision business of E. M. Carpenter at Clinton, Mass.

John S. Rarick, of Cooperstown, N. Y., has bought the meat business of David Signor at Unadilla.

Concerted action is being prepared for between butchers and grocers in St. Louis against the "trading stamp nuisance."

Charles Faulk, superintendent of the Armour cold storage plant at Rome, N. Y., has been transferred to Utica. S. C. Phelps takes his place.

Conrad Rinehart, a Syracuse, N. Y., butcher, has been fined \$20 each for 22 bob veals which were found concealed in the cellar of his shop.

The Meriden Provision Company, Meriden, Conn., has filed a petition asking that Pasquale Migliore, a Meriden dealer, be declared a bankrupt.

Ed Lee's market at Donnybrook, one of the new towns in Ward County, N. D., was destroyed by fire last week, along with several other buildings.

Albert De Freest, who for nearly fifty years conducted a meat market on Congress street, Troy, N. Y., died last week of pneumonia at the age of 81.

Oscar F. Neidt, a Trenton, N. J., city councilman, formerly in the fat and rendering line there, has re-established his old business, in partnership with Joseph Varner.

Aaron Marx, a Norfolk, Va., butcher, has caused the arrest of Louis Wasserman, a well-to-do rival, and two negro employes on the charge of stealing meat from him.

The meat market men of Clare, Mich., have revolted at being compelled to pay for telephone service from two rival companies, and have united to give notice that but one will be used hereafter. Both companies are now fighting harder than ever to hold the field.

The City Council at Bryan, Tex., has passed an ordinance preventing the sale of fresh meats in the city at any place except the regular market, provided, that a farmer who raises the animal whose carcass is offered for sale may dispose of it at retail or wholesale in any way he may choose.

A practical course in meat cutting has been introduced at the Michigan Agricultural College. Cattle and sheep are being fattened for the killing, and upon them the students will be given practical demonstrations in the art of meat cutting. Each student will also be required to do a certain amount of practical work in the subject.

The Fort Collins Packing Company, Fort Collins, Colo., has been incorporated with a capital of \$15,000. The officers are Thomas Beach, president; George L. Makepeace, vice-president; S. J. Reed, secretary and treasurer. The purpose of the company is to purchase cattle, hogs and sheep and conduct a general retail market business. The property of the company consists of the packing plant heretofore owned by Beach & Schroeder, the Palace market formerly owned by George L. Makepeace and the College avenue market, formerly owned by F. J. Reed.

THE DRESSED BEEF MAN.

The dressed beef man is more or less a broker. He is the medium betwixt the producer and the consumer. His progress in twenty-five years has been simply wonderful. His by-products make the country many millions a year. He gives us a better quality of meat, for his methods of handling are improved. His enterprise is marvelous. But his business must roll on day in and day out. If the supply of live stock declines he must bid up and attract it to his slaughter house. His orders are world-wide, his contracts touch the poles, and consequently he has to have the goods on hand, just as the retail butcher must have his store well supplied.

Four years ago I was living near a small village in northern England. There is a butcher there who goes along in the old style. He kills the best of bullocks and wethers, sells the choice cuts to the country gentry and well-to-do middle-class people, while his rough meat he hawks round the country in a wagon. He saves the carcass, but the offal goes to waste, the blood runs away, the paunch and shins and other by-products find their way into the Tweed. The country loses all the wealth. The same thing goes on in thousands of little villages all over Europe. Here we have solved the problem of waste so far as the slaughter house is concerned, but in the home we still have much wilful waste. It probably averages up about equal. The European saves in the home, but wastes in the slaughter house, while here it is the reverse.—John Clay, Jr., in the Live Stock Report.

HUMORS OF FOOD INSPECTION.

That public opinion is by no means unanimous in support of the eccentric methods used by some state officials in the enforcement of so-called pure food laws is evidenced by the constantly growing sentiment in favor of legitimate pure food products as shown by their increasing sales. As a rule people, after learning to like these articles of food, buy and use them without allowing themselves to be disturbed by the hullabaloo raised by cranks and officeholders zealous in hanging on to their jobs. Once in a while a citizen who has taken the pains to inquire into the merits of the controversy rises up and delivers himself of a few plain truths, as does this one in the *Pittsburg Commercial Gazette*, incited thereto by the amusing newspaper accounts of Philadelphia dealers who were alleged to have disguised themselves as "rubes," and peddled oleo from door to door as "country butter."

"That story," writes the correspondent, "made me smile inwardly, outwardly, visibly, audibly, and in a whole lot of other ways. I am a German; live here in America; conform to American laws and usages and am, to a certain extent, a good American citizen. But—here the German blood tells—I always feel like saying sarcastic things when some blatant ass gets up and brays about free America; we are the people; we govern ourselves, etc., etc. And, lo! and behold, when it comes down to your daily bread and butter your statesmen say you must not eat oleo, the manufacture of this absolutely pure article of food must be so hedged about with laws, restrictions, fines, odium, etc., that it can no longer be manufactured."

"The farmer, on the other hand, unkempt, unwashed, in unsanitary surroundings, can smear up and put together any kind of germ-infested mass, color it yellow as he will, call it any kind of a fancy creamery name and sell it as prime, pure, perfect butter. And, more yet; after this butter has been lying about in country stores until it has become rancid and has taken up odors of tobacco, herrings and other malodorous substances, has become semi-liquid through decomposition and should only be used for axle grease, your kind legislators allow it to be worked over and sold as 'renovated butter.'

"You cannot buy pure, clean, wholesome oleo—a faultless, food product—but you can buy renovated butter. And now comes the Faculty Club of the University of Pennsylvania, eats oleo, praises oleo, pays 50 cents per pound for oleo, and believe all the time that it is eating pure butter. And more yet: Last year I saw in the daily press how the State Secretary of Agriculture and the Pure Food Commissioner and a few of the dairy agents at a pure food pow-wow in Corry sat down and ate oleo at the hotel and knew it not until the foolish landlord could keep the joke no longer to himself.

"What will your laboring classes—and the often times much, much poorer, better educated middle class—spread upon their bread when they can no longer purchase oleo? Can

they all afford to pay 35c. per pound for butter? Well, let them grease their bread with cottonseed, like the Italian, or let them use purified axle grease (also known and sold as renovated butter, but more often sold as straight dairy butter).

"I have seen butter that was a year old, black in color, horrid in odor, rancid and full of all kinds of impurities 'renovated' into nice, yellow butter, and sold as butter."

DEAR AND CHEAP TURKEYS.

The turkey grower and feeder has much to learn. His ignorance or what he has to learn is involved in the difference in the wholesale prices of holiday turkeys. It costs as much in time to grow a cheap as it does a dear turkey. It costs as much per pound to freight each to market. It takes more skill to properly fatten and flavor the higher priced turkey. But if there is anything which the turkey raiser has plenty of it is time. All he requires is more knowledge about his business.

One naturally asks himself this question: Why were prime Rhode Island turkeys 35c. per lb., Vermont turkeys 30c. and Kentucky turkeys 15c. per lb., wholesale, last Christmas? The breeds were the same. The whole matter was a question of feeding. The swell trade pays for flavor. If the difference were in the breed of the birds the 15c. man is derelict in not getting the 30c. breed. It is said that turkeys brought up near the salt air are sweeter than those raised in the interior. But Long Island turkeys do not fetch anything like the price which the Rhode Island and Vermont birds command from dealers. Buttermilk and bran-fed chickens are higher priced. Just what the secret of the traditional Rhode Island 35c. bird is the trade does not seem to know. Climate and feed and water are the alleged factors, but so general an explanation will not account for the result. It is a well-known fact that these high-priced birds are all snapped up by the exclusive trade, and it is suspected that a lot of stray fancy birds from elsewhere are sold as Rhode Islands or Vermonters.

If it takes the same time to grow a cheap as it does a prime turkey, the poultry farmer is remiss in not sufficiently studying his business so as to utilize his time and effort to produce better meat. Three hundred 15-lb. turkeys at 15c. per lb., wholesale, are worth \$675. The same number of Vermonters of the same size, but at 30c. per lb., fetch \$1,350. The difference in care and feed in a general poultry plant cannot exceed the cost of the cheaper stock by more than 25 per cent., or about \$170, leaving a net gain of \$505 on the sentimental price. The great complaint of the poultry market is against the immense amount of trashy poultry—thin, tough, stringy stuff—thrown upon the market. No one wishes it. There is always a good demand for nice fowls at good prices. The turkey raiser has a lot to learn in his own interest and in that of the public.

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